



Christmas Day Lunch 2025

Champagne cocktail and festive canapés

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Spiced parsnip and apple velouté with honey and black pepper foam GF V

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*Pan seared scallops, smoked cauliflower purée, candied walnuts, pomegranate dressing,
pickled carrot and pea shoot salad GF DF*

Slow cooked belly pork, fondant potato, duo of beetroot, honey and sage reduction GF DF

*Smoked Gressingham duck breast, celeriac and red onion remoulade, orange dressing,
sourdough crisp, balsamic glaze GF* DF*

*Chestnut mushroom and spinach pastry tart, cranberry compote,
smoked dapple cheese crisp, watercress salad V*

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*Lobster, prawn and smoked salmon medley,
marinated cucumber, marie rose dressing, lemon dressed salad GF DF*

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*Butter roasted Norfolk turkey breast, duck fat roast potatoes, roast parsnips, chantenay carrots, brussel sprouts,
apricot and chestnut stuffing, 'pig in a blanket', thyme bread sauce, cranberry sauce, roast gravy GF**

*Fillet of Beef, parmentier potatoes, textures of carrot, roast tender stem broccoli,
confit baby onions, red wine jus GF DF*

Seared Sea bass fillet, chive rösti potato, wilted spinach, roast cauliflower floret, petit pois, thermidor sauce GF

*Sun blushed tomato and red pepper puff pastry, sauté potatoes, sage mascarpone,
broccoli, duo of carrot, rocket oil V*

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Christmas pudding, brandy sauce, redcurrants V

Brioche bread and butter pudding, crème anglaise, nutmeg foam V

Spiced chocolate mousse, cinnamon ice cream, poached pear, brandy snap biscuit GF V*

*Blood orange and vanilla panna cotta, cardamon and passion fruit sorbet, almond tuille biscuit GF**

*Selection of artisan cheeses; Binham blue, Norfolk Smoked Dapple,
Ferndale Norfolk Tawny with celery and grapes GF* V*

European and Tropical fruits GF V

Selection of homemade ice creams and sorbets GF V

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La cafetière coffee and petits fours and mince pies

£120.00

GF Gluten Free

GF can be made Gluten free*

DF Dairy Free

DF can be made Dairy free*

V Vegetarian

