



Christmas Day Lunch 2026

Champagne cocktail and festive canapés

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Roast celeriac and swede velouté with rosemary foam GF V

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Pan seared scallops, butternut squash purée, crispy pancetta, raspberry vinaigrette, micro leaves GF

Crispy battered tiger prawns, tartar sauce, roast cherry tomatoes, flaked almond and endive salad DF

Smoked duck breast, toasted brioche, coriander new potato salad, bergamot dressing

Broccoli and Binham Blue potato cake, red onion marmalade, mustard dressing, rocket GF DF V

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Lobster, crayfish, smoked salmon, pickled cucumber, lemon and chive mayonnaise, endive salad GF DF

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

Fillet of Beef, dauphinoise potatoes, roast tender stem broccoli, onion purée, baby beetroot, redcurrant jus GF

Grilled lemon sole fillets, parsley buttered mashed potato, cauliflower purée, curly kale, smoked paprika velouté GF

Harissa and sweet potato risotto, whipped feta, coriander oil, rocket leaves GF DF V*

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Christmas pudding, brandy sauce, redcurrants V

Sticky toffee pudding, vanilla ice cream, toffee sauce V

Vanilla crème brûlée, black cherry sorbet, cinnamon shortbread V

Chocolate orange delice, Biscoff biscuit base, honeycomb tuile, caramel chantilly cream

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

£130.00

GF Gluten Free

GF can be made Gluten free*

DF Dairy Free

DF can be made Dairy free*

V Vegetarian

