

Potted Chicken Liver Parfait

Apple & Quince Chutney & Toasted Brioche

Tempura Salt & Pepper King Prawns

Mango Asian Slaw, Coriander Cress & Sweet Chilli Mayo

Marinated Beetroot Salad V

Feta Cheese & Pine Nuts

Jerusalem Artichoke & Chestnut Soup V

Garnished with Toasted Pumpkin Seeds

Citrus Cured Salmon

Pickled Cucumber, Avocado Puree & Crème Fraiche

Traditional Roast Norfolk Turkey Breast

With Chestnut, Apricot & Marjoram Stuffing, Bread Sauce & Turkey Gravy

Roast Breast of Duck

Crushed Celeriac, Pickled Blackberries, 5 Spice & Orange Jus

(All above Served with Sprouts, Carrot & Swede, Braised Red Cabbage & Duck Fat Roast Potatoes)

Aged Irish Sirloin Steak

Grilled with Flat Cap Mushroom, Baked Tomato, Hand Cut Chips, Bacon Wrapped French Beans & Peppercorn Cream Sauce

Pan-fried Sea Bass

With Crab Linguine, Bok Choi, Ginger, Chilli & Crab Bisque

Baked Spinach & Ricotta Cannelloni V

Creamy Ricotta & Spinach Baked with Tomato Compote & Glazed with Cheese Sauce Parmesan Crumbs Served with Garlic Bread

Chocolate & Toffee Tart V

Banana Ice Cream & Bitter Chocolate Soil

Individual Christmas Pudding made with Liberation Christmas Ale

with Brandy Anglaise & Black Butter Ice Cream

Vanilla Panna Cotta

Poached Rhubarb & Biscotti Biscuit

Selection of Artisan Cheeses Grapes, Apricot Chutney & Biscuits

29.95 Per Person

