



Restaurant Christmas Menu

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 ✓

Feta Cheese & Pine Nuts

Jerusalem Artichoke & Chestnut Soup ✓

Garnished with Toasted Pumpkin Seeds

Citrus Cured Salmon

Pickled Cucumber, Avocado Puree & Crème Fraiche

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Traditional Roast Norfolk Turkey Breast

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

Roast Breast of Duck

Crushed Celeriac, Pickled Blackberries, Five Spice & Orange Jus

Both the 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 ✓

Creamy Ricotta & Spinach baked with Tomato Compote,
Glazed with Cheese Sauce & Parmesan Crumb & served with Garlic Bread

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Chocolate & Toffee Tart ✓

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

3 Courses

£32.50 per person