



## Christmas Day Menu

Three courses with a glass of Veuve Clicquot Brut £175 per adult | £65 per child

### Amuse Bouche

**Cauliflower pannacotta**, langoustine tartare, caviar (GF)

or

**Gruyere gougere**, mascarpone mousse, truffle (V)

or

**Salt baked celeriac**, compressed apple, truffle (VG, DF, GF)



### Starters

**Seared XL scallop**, cumin scented carrot mousseline, chicken crackling, candied kumquat, coriander jus (GF, can be dairy free)

**Double baked Montgomery cheddar soufflé**, pickled cauliflower, black garlic (V)

**Maldon cured smoked salmon**, herring infused cream, compressed cucumber, lemon gel (GF)

**Foie gras terrine**, vanilla infused quince, Sauterne gelee, cocoa crumble

**Balsamic glazed king oyster mushroom**, black garlic, pickled mushrooms, truffle (VG, GF, DF)

### Main Courses

**Traditional bronze Norfolk turkey**, confit leg, stuffing and trimmings

**Pan seared halibut**, potato foam, King January cabbage, truffle (GF)

**Roasted venison fillet**, braised venison shoulder raviolo, celeriac mousseline, juniper and chocolate infused jus

**Roasted cauliflower**, cashew puree, tamarind, crispy onion, coriander infused coconut foam (VG, N, GF, DF)

**Carnaroli risotto**, Breaburn apple, toasted hazelnut, white truffle (V, N, GF)

### Desserts

**Christmas pudding**, Tahiti vanilla sauce (V)

**Red wine poached pear**, Poire William Chantilly, cinnamon crunch (V)

**Milk chocolate praline parfait**, rice crispy

**Exotic rum baba**, Malibu cream, poached pineapple (V)

**Mango and grapefruit chilled soup**, coconut Chantilly (VG, GF, DF)



(GF) Gluten Free, (V) Vegetarian, (VG) Vegan, (DF) Dairy Free, (N) Contains Nuts

