



CHRISTMAS DAY MENU 2021

Canapés and Adnams champagne on arrival.

STARTERS

- Honey-roasted parsnip and sage soup, homemade bread
- Christmas-spiced potted duck, cornichons, plum chutney, toast
- Smoked salmon roulade, pickled cucumber, melba toast
- Sweet potato and chestnut risotto

MAIN COURSES

- Roast Norfolk turkey breast, chestnut, sage and cranberry stuffing, wrapped in dry-cured crispy bacon, honey-glazed Heritage carrots, parsnips, roasted potatoes, jus
- Rolled beef brisket, thyme-roasted fondant potato, parsnip puree, jus
- Pan-seared hake, curried parsnip puree, sauteed potatoes, kale
- Root vegetable and chestnut pithivier, confit garlic mash, mushroom velouté

DESSERTS

- Adnams traditional Christmas pudding, brandy Anglaise
- Norfolk cheese board, tracklements
- Lemon tart, cranberry and orange ice cream
- Kirsch cherry and chocolate Mille-feuille

Mince pies and tea or coffee to finish.

£90 per person.

Should you require assistance with dietary requirements or allergy information, please speak to a member of our team. We're happy to help.