



## Amuse Bouche

Tranche of Cured Scottish Salmon  
Beetroot, Horseradish & Ginger

Ham-Hock & Foie Gras Terrine  
Mulled Cognac Jelly

Twice Baked Cheese Souffle  
Pear & Pickled Walnut

Spiced Lobster Bisque  
Brandy, Sour Crème, Chive

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## Norfolk Turkey

Pigs in Blankets, Roast Potatoes, Honey Roasted Root Vegetables, Brussels Sprouts

Roasted Cèpe Risotto  
Truffle & Aged Parmesan

Beef Wellington  
Buttery Mash, Broccoli Puree, Madeira Jus

Roast Halibut with Herbed Crab Crust  
Smokey Pancetta. Girolles, Grelot Onions

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Crème Brûlée  
Cinnamon, Vanilla & Bay Leaf, Short Bread Finger

Chocolate Orange Fondant  
Milk Ice Cream

Seasonal British Cheese

Christmas Pudding  
Cognac Butter, Red Currants

Sticky Toffee Pear Pudding  
Vegan Ice Cream

£125 per person

Please inform us if you have any food allergies or dietary requirements.  
Some of our menu items contain nuts, seeds and other allergens.  
A discretionary service charge of 12.5% is applicable.

