

# CHRISTMAS DAY MENU

## CHRISTMAS SHARING PLATTER

Pressed Pig Head Terrine, Hot Smoked Salmon Rillettes, Baked Camembert, Crudités  
Sourdough Wafer, Pickled Vegetables, Chutney, Crème Fraiche, Candied Walnuts

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## PALLET PLEASER

Champagne & Orange Sorbet

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## MAIN COURSE

Ballotine Of Norfolk Turkey – Pigs In Blankets, Cranberry & Sausage Stuffing, Sage Jus  
Roasted Root Vegetable Wellington Vg – Artichoke Puree, Port Jus  
Roast Fillet Of Herefordshire Beef – Port Jus, Horseradish Puree  
Orkney Island Supreme Of Halibut – Champagne And Dill Beurre Blanc

### MAINS ARE SERVED WITH

Duck Fat Roast Potatoes, Maple Glazed Young Vegetables, Fine Beans, Root Vegetable  
Mash, Creamed Sprouts with Wholegrain Mustard & Chestnuts

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## ASSIETTE OF CHRISTMAS DESSERTS

Yule Log, Mulled Cider Jelly, Christmas Pudding, Salt Caramel Cheesecake  
Meringue Kisses, Raspberry Gel, Cinnamon Cream

## CHEESE BOARD

Add Kentish Cheese & Crackers with A Glass of LBV Port - £10 Supplement

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## TEA, COFFEE & MINCE PIES

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SPECIAL  
*Five*  
COURSE  
MENU

£90  
PER PERSON

## DEPOSITS & PRE-ORDERS

A deposit of £20 per person is required at the time of booking with full payment and pre orders submitted no later than December 1st. In the event of any government changes to our operating guidelines which affect your booking, all deposits/payments will be deferred.