



Christmas Day Lunch 2021

Amuse Bouche

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Portland lobster, radish, avocado & caviar

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Winter truffle risotto, roasted artichokes, hazelnuts & "parmesan"

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Roast Norfolk Bronze turkey, sprouts, roast potatoes, roast parsnips,
braised cabbage, pigs in blankets & turkey gravy

or

48 day aged fillet of Black Angus beef, mashed potato, wild mushrooms,
smoked onions, Port & red wine jus

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Christmas pudding & brandy custard

or

Baked vanilla yoghurt, passion fruit, pomegranate & mandarin sorbet

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Tea / coffee & a selection of petit fours

Please note that this menu is subject to change.

There are concerns of shortages with regards to certain produce over the festive season; we will do our absolute best to ensure we have everything, however we won't compromise on the quality of the produce we use, and therefor last minute substitutions may have to be made.

Please let us know of any allergies or dietary requirements

Pre-order required. Vegetarian menu available

£185 per person, to include

Glass of Champagne on arrival / 5 course meal / half a bottle of wine per person

