

Christmas Day Menu

12.00pm – 3.00pm

Starters

Jerusalem artichoke soup (D)

Creamy wild mushroom vol-au-vents
with pine nut and parmesan (D, G, E)

Dill cream cheese and smoked salmon terrine
with pickled cucumbers and toasted sourdough bread (D, G, F)

Mains

Wild mushroom, chestnut and sweet potato filo pie,
with truffle-scented mash and creamy red pesto (D, G, E)

Roast Norfolk turkey with all the trimmings, including sprouts, honey-roasted parsnips and turkey jus

Salmon en croûte
with new potatoes, tender stem broccoli and champagne sauce (D, N)

Desserts

Christmas pudding
with clotted Crème Anglaise and brandy (N, V)

Cheese plate (V)

Chocolate fondant
with vanilla ice cream and chocolate sauce (D, V)

Mince pies, filter coffee, and tea

£50.00 per person



• M BAR & KITCHEN •

D – contains Dairy | F – contains Fish | GF – Gluten free | GFA – Gluten free available N – contains nuts | V – Vegetarian | VE – Vegan | VEA – Vegan available

