



# *Christmas Day Menu*

*£95 per person*

*Canapé on arrival with champagne*

## *Starters*

*Roasted celeriac soup, hazelnut crumb & truffle oil*

*Chicken, leek & ham terrine, truffle oil, pickled wild mushrooms,  
toasted brioche*

*Staithe smoke house smoked salmon, shallot & caper dressing,  
crostini croutes*

*Burrata, spiced fig chutney, dried cranberries with toasted  
sourdough*

## *Mains*

*Roast Norfolk bronze turkey or Roast Herefordshire sirloin of beef*

*served with all the traditional trimmings*

*Wild Mushroom & butternut squash wellington served with all  
the traditional trimmings*

*Herb crusted cod, saffron potato, mussel & clam chowder,  
samphire, dill oil*

*Pan seared partridge breast & confit leg bon bon, garlic and  
thyme fondant potato,*

*tender stem broccoli, red wine gravy*

## *Desserts*

*Christmas pudding, brandy custard & red currants*

*White chocolate & raspberry tart, flavours of peach melba*

*Blackcurrant & prosecco cheesecake, lemon sorbet*

*Bailey's crème Brule, dark chocolate shortbread*