



Festive Party Menu

2 courses 37 - 3 courses 42

Celeriac & truffle soup, Hartington blue cheese croute
Roasted butternut squash & sage risotto, walnuts & parmesan
Priors Hall Farm ham hock, chicken & black pudding terrine, piccalilli
Staithe Smokehouse smoked salmon & prawn cocktail

Roasted Norfolk turkey crown, roasted potatoes, pig in blanket, sausage meat stuffing, honey-roasted vegetables, buttered greens & turkey gravy

Duo of Knebworth Estate venison, braised venison & beef, venison & blue cheese croquette, kale, creamed potato, baby onion jus

Mushroom, butternut squash, chestnut & spinach wellington, butternut squash purée, roasted potatoes, honey-roasted vegetables

Pan-seared bream, burnt butter cauliflower purée, new potatoes, caper dressing

Norfolk Nog affogato, white chocolate biscotti

Christmas pudding & brandy custard

Mulled wine poached pear, crumble, clotted cream

Sticky toffee pudding, butterscotch sauce & vanilla ice cream

Please let your server know if you have any allergies or intolerances. A full allergen and calorie menu is available via the QR code. Calorie information may fluctuate, and we cannot guarantee the absence of all allergens. Adults need around 2000kcal a day.





Christmas Day Menu

125pp

Sparkling Nyetimber & Canapés

Jerusalem artichoke terrine, truffle mayonnaise, shallots, artichoke crisps

Knebworth Estate venison carpaccio, capers, celeriac, rocket

Staithe Smokehouse smoked salmon, apple & cucumber, horseradish buttermilk dressing

Sorbet course

Roasted Norfolk turkey crown, roasted potatoes, pig in blanket, sausage meat stuffing, honey-roasted vegetables, buttered greens & turkey gravy

Knebworth Estate venison loin, celeriac, braised venison croquette, kale, sticky red cabbage & red wine jus

Roasted chestnut, spinach & leek wellington, roasted potatoes, braised red cabbage, honey-roasted vegetables, buttered greens, vegetable gravy

Fillet of turbot, shellfish & lobster bisque, sautéed leeks & spinach, seared scallop, dill oil, red-veined sorrel

Christmas pudding, brandy custard

Chocolate salted caramel tart, chocolate crumb, rum soaked raisins, vanilla ice cream

English cheese board, crackers, chutney

Mince pies & coffee

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