

In the 'Dining Room'

Christmas Day Luncheon

Pre-Order required

Join us to celebrate Christmas Day with family and friends with our seven course Luncheon.
Enjoy the roaring fires, a walk down to the river or simply relax in our bar or lounge.

Priced at £150.00 per adult/ £110.00 per child

Norfolk Mead Focaccia
Whipped Pesto Butter, Thyme Oil

Starters

Chestnut Mushroom Velouté, Taleggio Fritters, Tarragon Oil, Crème Fraiche, Puffed Rice
Crispy Duck Egg, Jerusalem Artichoke Puree, Pickled Girolle Mushrooms, Black Truffle, Smoked Cheddar Crisps, Lovage Emulsion.
Coronation Chicken Pate En Crouete, Crispy Chicken Skin, Smoked Chicken & Mango Scotch Egg, Baba Ghanoush, Lime Yogurt Dressing.
Braised Lamb Belly, Caper Berry Salsa Verde, Spiced Apricot Puree, Boulangère Potato Terrine, Kale, Paprika & Madeira Jus
Roasted Scallop, Pickled Samphire, Scallop Roe & Smoked Haddock Thermidor, Pea Goddess Sauce, Gruyere Crisp
Maple-Cured Sea Trout, Lemon Ricotta, Crispy Capers, Smoked Trout Belly, Caviar, Poppy Seed Crackers, Dill Oil, Fennel.

Mains

Roasted Norfolk Bronze Turkey, Chestnut Stuffing, Maple Syrup & Pancetta Sprouts, Goose Fat Roast Potatoes, Pigs In Blankets, Carrot Puree,
Sides Of Red Cabbage, Bread Sauce, Cranberry Sauce & Turkey Gravy.
Braised Black Angus Beef, Creamy Buttered Mashed Potato, Alsace Bacon Lardons, Savoy Cabbage, Caramelized Roscoff Onion Tart,
Bone Marrow & Pickled Wild Garlic Port Jus.
Black Truffle & Morel Mushroom Stuffed Corn-Fed Chicken Breast, Pomme Anna, Jerusalem Artichoke, Confit Leg Fritter, Roasted Sprouts, Madeira Jus
Cajun Monkfish Loin, Tomato XO Ragu, Coriander Dumplings, Tenderstem Broccoli, Kewpie Dressing, Coriander Oil, Puffed Rice.
Sea Bream, Roasted Leek Puree, Lobster & Saffron Risotto, Smoked Cheddar, Samphire, Mangetout, Seaweed Potato Puff, Lobster Bisque.
Roasted Celeriac, Chestnut & Manchego Ballontine Wrapped In Feuilles De Brick, Pickled Winter Chanterelles, Kale, Artichoke, Potato Pressing, Cépe Sauce

Desserts

Pump Street Chocolate Mousse, Coffee Ice Cream, Mascarpone Custard, Rye & Coffee Crisps, Cherry Gel
Christmas Pudding, Orange Custard, Clotted Cream Ice Cream, Stem Ginger Fudge, Brandy Snap
Free Standing Vanilla Crème Brûlée, Poached Rhubarb, White Chocolate & Irish Cream Parfait, Linzer Biscuit, Rhubarb Gel
Sweet Malt Gateau, Hazelnut Puree, Condensed Milk Ice Cream, Macaron, Malted Coffee Sauce
Norfolk Mead Ice Cream / Sorbet Selection

Norfolk Cheese Board For The Table, Multiseed Crackers, Celery, Figs, Grapes, Homemade Chutney
Mini Mince Pies
Fruit & Nut Fudge

