

CHRISTMAS *Lunch*

Glass of champagne & festive amuse bouche

STARTERS

Sherried Delica pumpkin velouté, charred sprouts, truffle oil (vg, gf)

Duck mousse, caramelised pears, apricot chutney, cranberry camomile jelly, brioche

Highland Park smoked salmon, fennel, chervil cream, Keta caviar, chartreuse gel (gf)

MAINS

Roast Norfolk Bronze Turkey, pork & chestnut stuffing, fondant potato, charred sprouts, honey glazed heritage carrots, mulled wine gel, turkey jus

Pan roasted fillet of turbot, gratinated Jersey scallop, salsify, almond, romanesco, blood orange, Champagne sauce (gf)

Heritage beetroot Wellington, wild mushroom marmalade, Jerusalem artichokes, spinach puree, beet foam (vg)

DESSERTS

Traditional Christmas pudding, Bailey's crème anglaise (v, gf)

Blackberry chocolate decadence, snowflakes, praline ganache (v)

South of England award winning cheese, fig & cinnamon chutney, quince, grapes, artisan crackers (v)

Freshly brewed tea, coffee with luxury mince pies & stollen

£139 PER PERSON

4-12 YEARS – £59 PER PERSON

UNDER 4 YEARS – £19 PER PERSON

Menus may be subject to change based on food item availability.