

THE TILTYARD
Christmas
MENU

T O S T A R T

Confit Duck Leg & Ham Hock Pressing

Celeriac Remoulade, Apple Gel, Pickled Mustard Seeds, Toasted Brioche

Roasted Heritage Beetroot

Whipped St. Ewe's Goats Curd, Walnut Praline, Blood Orange, Sherry Dressing

Butternut Squash, Apple & Sage Soup

Cheese Toastie Soldier

Prawn & Crayfish Cocktail

Baby Gem, Cucumber, Rye Bread & Dill Butter

T O F O L L O W

Norfolk Turkey Ballotine

Apricot, Sage & Chestnut Stuffing, Duck Fat Roast Potatoes, Glazed Heritage Carrots, Buttered Sprouts, Madeira Roasting Jus

Roast Fillet of Cod

Potato Terrine, Braised Leek, Brown Shrimp Butter Sauce, Parsley Oil

Wild Mushroom, Celeriac & Black Truffle Pithivier

Pommes Anna, Roasted Shallot Puree, Charred Hispi Cabbage, Red Wine Shallot Jus

P R E D E S S E R T

Mulled Winter Berry Granita

Clementine, Mint

D E S S E R T

Dark Chocolate Delice

Salted Caramel Crèmeux, Hazlenut Praline, Milk Ice Cream

Traditional Christmas Pudding

Brandy Anglaise

Vanilla Panna Cotta

Poached Spiced Pear, Oat Crumble, Mulled Wine Syrup

T O F I N I S H

Tea, Coffee & Handmade Petit Fours

Chocolate Truffle, Vanilla Shortbread,
Cranberry Pâte De Fruit

Four Courses, £40 per person