

# *Christmas day lunch*

## *Starters*

*Jerusalem artichokes, parsnip & brandy soup, served with roasted seeds*

*Grilled king prawns with chilli, garlic & lemon dressing*

*Duck liver & cognac parfait served with red onion marmalade served with toasted ciabatta*

*Double baked cheddar souffle served with apple, walnuts and honey salad*

## *Main Courses*

*Traditional roast Norfolk turkey served with cranberry & chestnut stuffing, pigs in blankets & red wine gravy*

*Pan seared halibut fillet with capers and lemon butter*

*Rosemary and garlic marinated rack of lamb with redcurrant & red wine gravy*

*Spinach, squash & chestnut mushroom Wellington served with rosemary gravy & vegetarian apple stuffing*

*All our main courses are served with roast potatoes, honey roasted root vegetables, braised red cabbage, brussels sprouts with chestnuts & pancetta*

## *Desserts*

*Traditional Christmas pudding served with warm brandy sauce*

*Mulled wine poached pear served with vanilla creme fraiche*

*Warm chocolate & peanut butter brownie served with vanilla ice cream*

*Selection of cheeses, celery sticks, grapes, biscuits*

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*Tea & coffee served with a homemade mince pie*

*£55*

*All major credit cards accepted. 12.5% service charge will be added to the bill*