

**Sample Christmas Day Menu 2012**

Jerusalem artichoke soup with black truffle

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Tartlet of Stilton, pancetta and red onion

Salt water prawns and crayfish with celeriac and apple

Pressed duck and potato terrine with plum and onion chutney

Ravioli of butternut squash, caramelised hazelnuts, parmesan, goat's curd and soft herbs

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Norfolk Bronze turkey, chestnut stuffing, roast potatoes and cranberry sauce

Roasted fillet of Hereford beef, creamed wild mushrooms and fondant potatoes

Steamed sea bass, poached lobster, leeks and shellfish dressing

Pithiviers of wild mushroom, goat's cheese and spinach

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Christmas pudding with brandy custard

Apple and almond strudel with cinnamon ice cream

Gingerbread cheesecake with mulled spiced fruit

Selection of British cheeses, quince and oatcakes

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Mince pies and coffee

***Five courses £90.00 per guest***

*A discretionary 12.5% service charge will be added to your bill*

*Please note that the above are sample menus and that as our ingredients are purchased fresh, certain dishes or ingredients may not be available*