

CHRISTMAS DAY DINNER 2021

CANAPES

 A selection of Festive Canapes served with a glass of New Zealand Akarua Brut Bubbles

STARTERS

- ~ Creamed celeriac, apple & toasted hazelnut soup, warm seeded artisan bread
- -Langoustine "chowder", duck fat confit potato & white cabbage, smoked pancetta
 - ~ Duck liver parfait with Madeira & cranberry chutney, sourdough

THE CHRISTMAS FEAST

- ~ Turkey roulade, walnut, dried apricot and cranberry stuffing wrapped in cured bacon served with cranberry sauce and all the trimmings
 - ~ Roast fillet of beef served with veal jus plus all the trimmings
 - Vegetable Wellington, button mushroom, roast chestnut & pumpkin in rough puff pastry, dried Porcini mushroom & Port jus with vegetarian trimmings

DESSERT

- Christmas pudding with sultanas, cider & rum served with warm Brandy custard
- ~ Suffolk Catillac pear poached in mulled cider, clementine sorbet
 - ~ Baileys ice cream, affogato

TO FINISH

- ~ Coffee & Mince Pies
- ~ Canapes to be served from 12:30 with one main sitting from 1pm.
 - ~ £85 per person (children under 16 half-price)
 - ~ 50% non-refundable deposit taken on booking
 - ~ Please let us know if you have any food allergies or special dietary needs

