



# CHRISTMAS DAY MENU

£80 Adults / £25 Kids

Amuse bouche & glass of bubbly on arrival

Spiced roasted squash, endive, stilton, candied walnuts & pomegranate salad

Seared scallops, pea puree & pancetta dust

Foie gras parfait, toast, spiced pear chutney



Free range roasted Suffolk Turkey, chipolata pigs in blankets,

Pork belly & herb stuffing

Chestnut & vegetable loaf, cranberry sauce v

*All served with: Roast potatoes, Brussel sprouts, honey glazed carrots,  
bread sauce & red wine gravy*



Traditional Christmas pudding, brandy crème anglaise v

Dark chocolate ganache torte, Cointreau Chantilly cream & hazelnut brittle Cropwell



Bishop Stilton, grape chutney & oat cakes

All dishes marked (v) are vegetarian & (ve) are vegan friendly . Some of our dishes are prepared with gluten free ingredients however they are not prepared in a gluten free environment. Allergen information is available on request from the team for all dishes. If you are in any doubt, please ask to speak with a manager.  
A discretionary service charge of 12.5% will be added to bill. This goes directly to our team