



CHRISTMAS DAY MENU

80 Adults / 25 Kids

Amuse bouche & glass of bubbly on arrival

Roast chestnut & shallot tart Tatin, wild mushroom & Madeira jus (V)

Gravalax, pickled candied beetroot,
dill sour cream & toasted sourdough

Smoked duck breast, celeriac, toasted walnuts, raspberry
& lambs lettuce



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 & clementine cheesecake, cashew base
Cropwell Bishop Stilton, grape chutney & oat cakes

Allergen information is available on request from the team for all dishes.

A discretionary service charge of 12.5% will be added to bill. This goes directly to our team.