



Christmas Party Menu

Starters

Maple baked salmon

Fennel & tomato salsa verde, horseradish, Jerusalem artichoke purée with chervil oil and baby cress

Smoked hummus (vegan)

Charred patty pan, heirloom tomato, toasted chickpeas, sherry vinegar with tomato dressing

Mains

Pave of Norfolk turkey

Fondant potato, gingered kale, pan roast Dutch carrots, purée of brussel sprouts, honey crushed parsnips, pigs in blanket, cranberry stuffing & a roast jus

Herb roast cod loin

Confit fondant potato with woodland mushrooms, fricassée of peas and beans, tarragon oil

Roasted cauliflower steak (vegan)

Gingered kale and chestnuts, purée of brussel sprouts with a port wine and cranberry dressing

Desserts

Black forest (vegetarian and gluten-free)

Kirsch soaked chocolate sponge, Morello cherry and vanilla compote, dark chocolate ganache and chantilly cream served with cocoa nib ice cream

Roasted winter fruit salad (vegan and gluten-free)

Caramelised apple, roasted pear and glazed fig served with blackberry sorbet and toasted nut granola

Coffee with mini mince pies and stollen

