



Christmas Day Carvery Lunch

Starters

- Juniper cured smoked salmon, radish, cucumber, apple and crème fraîche slaw **GF**
- Slow braised duck, fig and pistachio terrine, apple chutney, toasted sourdough croutes
- Roasted beetroot, smoked chicken and marinated tomato salad, chimichurri dressing **GF**
- Spiced parsnip and leek soup, truffle and honey crème fraîche **V GF**

Carvery Mains

- Traditional roasted Norfolk turkey with cranberry and chestnut stuffing, pigs in blankets, roast potatoes, sprouts, carrots and a sage gravy **GF**
- Sirloin of beef, spring onion and horseradish potato cake, glazed root vegetables, spinach and wild mushroom sauce **GF**
- Loch reared sea trout, smoked haddock chowder, poached egg, cumin oil **GF**
- Roasted squash filled with chestnut mushroom, aubergine and dolcelatte, truffle and almond dressing **V GF**

Desserts

- Luxury Christmas pudding, candied orange and brandy sauce **V**
- William's pear Charlotte, ginger bread biscuit and apple sorbet **V**
- Chocolate hazelnut tart, pistachio praline and salted caramel ice-cream **V**
- Spiced apple tart, cinnamon and clementine ice-cream **V**

