

# Boxing Day Luncheon

Pre-Order required

Boxing Day is the perfect time to relax with friends and family. Why not treat yourself to our Boxing Day Luncheon and let us do the hard work for you!

**Priced at £90.00 per adult/ £60.00 per child**

Cheese Straws & Olives  
Lacons Beer & Norfolk Crunch Bread Roll, Salted Butter

## Starters

Roasted Tomato & Basil Soup, Cannellini Beans, Baby Mozzarella Fritters, Pesto  
Chicken liver parfait, brioche, fig chutney, bacon & rocket salad, roasted garlic emulsion  
Our hot smoked salmon, confit lemon ricotta, linseed crisp, watercress pesto, caviar, pickled fennel  
Braised Pig Cheek, Creamy Mashed Potato, Pickled Apple, Piccolo Parsnip, Kale, Red Wine Jus  
Prawn, crayfish & lobster stack, avocado & yogurt puree, tomato concasse, cucumber, baby gem lettuce, Marie rose dressing  
Roasted heritage carrots , whipped black garlic feta, carrot ketchup, dukkha crumb, pickled wild garlic stalks, nasturtium

## Mains

Roast sirloin of beef, carrot puree, beef cheek & celeriac crumble, Yorkshire pudding, roast potatoes, seasonal vegetables, sides of red cabbage & gravy  
Roast pork belly roll, sage & roasted onion stuffing, apple sauce, carrot puree, roast potatoes, seasonal vegetables, sides of red cabbage & gravy  
Guinea fowl breast stuffed with morels, potato terrine, Jerusalem artichoke puree, tender stem broccoli, roasted heritage carrots, Maderia sauce  
Herb-crusted loin of cod, roasted leek & caper puree, Parisian vegetables, potato & ricotta dumplings, leek ribbons, mangetout, smoked haddock & sweetcorn velouté  
Blackened salmon, miso & sweet potato puree, pakchoi, sesame-coated king prawns, roasted sweet potato dumplings, toasted sesame sauce  
Nut roast wellington, Artichoke puree, sprouts, heritage carrots, smoked cheddar custard, potato puffs, roasted artichokes, wild mushroom sauce

## Desserts

Vanilla Panna cotta, Honey Cake, White Chocolate, Poached Apricots, Clementine Sorbet  
Warm Treacle tart, stem ginger ice cream, brandy snap, cherry gel, Ginger Bread, Toasted Almonds  
Chocolate slice, salted banana caramel, peanut butter custard, malted milk gel, peanut butter ice cream  
Lemon Merigue Parfait, Mini Vanilla Doughnuts, Poached Rhubarb, Italian Meringue, Rye Tuile  
Norfolk Mead Ice cream/sorbet selection  
Cheese Board for table Multiseed crackers, celery, figs, grapes, our chutney  
Selection of petit fours

