

Christmas Day Luncheon

Pre-Order required

Join us to celebrate Christmas Day with family and friends with our seven course Luncheon.
Enjoy the roaring fires, a walk down to the river or simply relax in our bar or lounge.

Priced at £165 per adult/ £115.00 per child

Arrival snacks

Norfolk mead focaccia with whipped pesto butter and thyme oil

Starters

Lightly Curried Cauliflower soup, Onion Bhaji, Butter Beans, Lime Yogurt

Chestnut & Morrel Mushroom Pot Stickers, Manchago, Black Garlic & Onion Puree, Rosemary Creme Fraiche, Puffed Rice

Coronation Chicken Pate en croute, crispy chicken skin, smoked chicken & mango scotch egg, baba ghanoush, lime yogurt dressing

Braised lamb belly, caper berry salsa verde, spiced apricot puree, Boulangère Potato terrine, kale, paprika & Madeira jus

Roasted scallop, pickled samphire, scallop roe & smoked haddock Thermador, pea goddess sauce, greyer crisp

Maple-cured sea trout, lemon ricotta, crispy capers, smoked trout belly, caviar, poppyseed crackers, dill oil, fennel

Mains

Roasted Norfolk Bronze Turkey, chestnut stuffing, maple Syrup & pancetta sprouts, goose fat roast potatoes, pigs in blankets, carrot puree, sides of red cabbage, bread sauce, cranberry sauce & turkey gravy

Braised black Angus beef, creamy buttered mashed potato, alsace bacon lardons, savoy cabbage, caramelized Roscoff onion tart, bone marrow & pickled wild garlic port jus

Black truffle & morel mushroom stuffed corn-fed chicken breast, pomme anna, Jerusalem artichoke, confit leg fritter, roasted sprouts, Madeira jus

Cajun monkfish loin, tomato XO ragu, coriander dumplings, tenderstem broccoli, kewpie dressing, Coriander Oil, puffed rice

Sea bream, roasted leek puree, lobster & saffron risotto, smoked cheddar, samphire, mangetout, seaweed potato puff, lobster bisque

Roasted celeriac, chestnut & manchego Ballantine wrapped in feuilles de brick, pickled winter chanterelles, kale, artichoke, potato pressing, Cépe sauce

Desserts

Pump street chocolate mousse, Coffee ice cream, Mascarpone custard, rye & coffee crisps, cherry gel

Our Christmas pudding, orange custard, clotted cream ice cream, stem ginger fudge, brandy snap

Free standing vanilla crème Brûlée, poached rhubarb, white chocolate & Irish cream parfait, linzer biscuit, rhubarb gel

Sweet malt Date Cake, hazelnut puree, Stem Ginger ice cream, Brandy Snap, malted toffee sauce

Norfolk Mead Ice cream / sorbet Selection

Norfolk cheese board for the table, Multiseed crackers, celery, figs, grapes, our chutney

Mini mince pies
Fruit & nut fudge

