

Christmas Day 2018

A glass of Moët Chandon on arrival

Canapés

Starters

Roasted vine tomato & fennel soup with sesame & poppy roll

Norfolk crab & scallop coquilles st jacques

or

Crispy duck watercress and watermelon salad

or

Our own cured gravalax with pickled beetroot and pineapple chipotle salsa

Mains

Hampshire roasted turkey breast with duck fat roast potatoes, pigs in blanket, sage & onion stuffing

or

Slow roasted English leg of lamb with garlic and rosemary,
served with a Shrewsbury sauce on a bed of mash

or

Whole Dover sole (on or off the bone) with caper butter sauce

All mains served with fresh vegetables of the day

Sweets

Homemade Christmas pudding with brandy sauce

or

Steamed chocolate pudding with chocolate sauce and vanilla pod custard

or

Red plum frangipane tart with clotted cream

Glass of Muscal de Beaumes de Venise - France

Help yourself to the selection of cheeses with onion chutney & biscuits

Glass of old English port

Coffee & Champagne truffle

£150 per head

Plus service charge

Please make your server aware of any food allergies when placing your order.