



Christmas Lunch

STARTERS

Pan Roasted Scallops, Spiced Pumpkin Purée, Blackberry & Feat Quinoa, Diced Chorizo & Watercress

Duck Liver Parfait, Pomegranate & Thyme Butter, Garlic Toasted Focaccia, Raspberry & Caramelised Onion Chutney

Roasted Celeriac & Cauliflower Soup, Toasted Hazelnuts, Truffle Oil & Micro herb Balsamic Beetroot, Honey Roasted Turnip, Glazed Walnut, Goat Cheese Curd, Crostini

MAINS

Roasted Turkey, Roasted Potatoes, Honey Glazed Carrot & Parsnips Celeriac Purée, Sage & Pork Stuffing, Pigs in Blankets, Served With Seasonal Vegetables & Turkey Gravy

Pan-fried Halibut, Shell-on King Prawns, Chard Grilled Artichokes, Fine Green Beans, Prawn Bisque, Toasted Almonds Flakes, Chilli & Watercress

Four Boned Rack of Lamb, Rosemary infused Potato Gratin, Pistachios Rolled Lamb Confit lamb Shoulder, Baby Carrots, Port Jus

Winter Squash & Butter Bean Risotto, Truffle oil, Sautéed Kale & Pine nuts, Roasted Cranberry

DESSERT

Traditional Christmas Pudding, Brandy Sauce or Crème Anglaise
Chocolate Delie, Cherry Compote, Salted Carmel Ice Cream, Chocolate Soil, Hazelnut Brittle

Lemon Meringue Tart, Lemon Posset, Lemon Sorbet, Brandy Snap & Raspberry Crud

Cheese Board, Black Bomber, Snowdonia Beechwood, White Lady, Binham Blue, Grapes, Celery, Chutney, Damsel Biscuits

Chives
Wine Bar & Brasserie

