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**FESTIVE  
LUNCH**

—  
**DEC 2018**

**300+10%  
PER PERSON**

**Menu A**

Home baked wholemeal bread  
and whipped salted butter

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Chicken liver parfait, spiced orange chutney,  
toasted brioche

or

Heritage beetroot, golden cross goats cheese,  
toasted walnuts

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Norfolk bronze turkey with all the trimmings  
or

Hay baked cauliflower, caper and raisin puree,  
nuts and seeds

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Homemade Christmas pudding, brandy custard

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Mini mince pies





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**FESTIVE  
LUNCH**

—  
**DEC 2018**

**450+10%  
PER PERSON**

**Menu B**

Home baked wholemeal bread  
and whipped salted butter

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Loch Duart smoked salmon,  
heritage beetroot, dill

or

Roast butternut squash agnolotti,  
sage, amoretti crumb

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Barbary duck pan fried breast and confit leg,  
celeriac, black cabbage, spiced plum

or

Pearl barley and spelt casserole,  
roasted winter vegetables

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70% chocolate yule log, coconut and rum sorbet

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Mini mince pies

