



# CHRISTMAS DAY

## WEDNESDAY 25<sup>TH</sup> DECEMBER

3 courses | £84.95 | 1pm

### To Start

Potted Salmon & Cromer Crab Butter  
Served with Melba toast

Elveden Meat Loaf Terrine  
With pickled onion rings & smoked tomato  
relish

Cauliflower & Granny Smith Apple  
Soup  
Accompanied by a warm mini loaf

Goats Cheese Bruschetta with Stuffed  
Mushroom  
With a black truffle oil

### To Follow

Roast Norfolk Turkey Stuffed Ballotine  
Served with traditional trimmings &  
cranberry sauce

Lamb Rump  
Accompanied by winter greens, potato  
relish, mint salsa & a Guinness gravy

Baked Sea Bream & Smoked Haddock  
Served with kedgeree and a poached egg

Cauliflower & Sweet Potato Chilli  
With steamed rice and pickled cucumber

### To Finish

Christmas Pudding  
With vanilla ice cream & a brandy sauce

Apple & Minced Meat Pie  
Served with white chocolate ice cream

Lemon Tart  
With lemon sorbet & crushed raspberries  
Selection of Norfolk & Suffolk Cheeses  
Accompanied with Elveden chutney and  
oat cakes



### BOOKINGS & ENQUIRIES

Christmas day bookings please call us on 01842 890876. Full balance and menu choices required by 29<sup>th</sup> November 2019.