

**Christmas Lunch**

Dill Marinated Loch Salmon, Horseradish, Lemon  
and Black Pepper Crème Fraîche

Conference Pear, Pecorino and Pinenuts, Crispy  
Winter Leaves, Honey and Mustard Vinaigrette

Pressed Ham Hock and Caper Terrine, Grilled Country  
Bread and Mulled Wine Christmas Chutney

Spiced Parsnip and Bramley Apple Soup, Herb Crostini

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Brandade of Cod, Smoked Haddock, Winter Leeks,  
with Lemon Thyme and Sauce Champagne

Traditional Roasted Norfolk Turkey, Apricot and  
Chestnut Stuffing, Château Potatoes and Seasonal  
Vegetables

Wild Mushroom, Yellow Pumpkin and Chestnut Risotto,  
Parmesan Wafer

Confit of Aylesbury Duck, Braised Red Cabbage  
and Gratin Potatoes

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Christmas Plum Pudding, Vanilla and Brandy Cream

Chocolate Truffle Indulgence, Cointreau Crème Fraîche

Marinated Black Cherry and Mascarpone Crème Brûlée

Continental Cheeses, Grapes, Celery and Crackers

**£27.00**

Coffee and Mince Pies - £3.50

***Please note menu may be subject to variation***

12.5% discretionary service charge will be added to your bill  
VAT @15 % is included Reg. GB 708 142 259 . All dishes may contain traces of nuts  
Planning restriction - customers are requested to vacate the premises by 11.30pm