



Christmas Day Menu

£95 per person

To Start

Roasted parsnip & celeriac soup, hazelnut crumb (pb) (gf)



To Follow

Gin cured salmon, crab & dill mousse, keta caviar, pickled seaweed, yuzu gel, wheaten bread

or

Wild mushroom, truffle & cannellini bean pate, sesame seed crackers, cranberry & quince relish (pb)



Palate Cleanser

Apple sorbet (pb) (gf)



The Main Event

Roasted free range Norfolk turkey, garlic & thyme roast potatoes, maple glazed carrots & parsnips, pigs in blankets, sage & cranberry stuffing, almond roasted sprouts, red wine jus

or

Vegan nut roast of apricot, chestnut, pistachio & lentils, garlic & thyme roast potatoes, maple glazed carrots & parsnips, almond roasted sprouts, thyme jus (pb) (gf)

or

Pan fried cod, saffron crushed new potatoes, spinach, crayfish, mussels, white wine & leek sauce (gf)



Sweet

TGT Christmas pudding, brandy sauce (v)

or

Lemon & poppy seed cheesecake, raspberry curd, vanilla marshmallow (gf)

or

Dark chocolate & clementine torte, Morello cherry sorbet (pb)



To Finish

Selection of Norfolk cheeses, date & fig chutney, crackers, grapes

Tea or coffee, TGT mince pies

If you have specific dietary requirements or require allergy information, please ask.
Please be aware that food containing allergens is prepared and cooked in our kitchen.

A discretionary 12.5% service charge will be added to your bill.

V (vegetarian) PB (plant based) GF (gluten free)