

Christmas Day 2017

Champagne and roasted chestnuts

Ogen melon, soft fruits, elderflower sorbet

Plate of smoked salmon, caviar, crispy caper berries, lemon wedge, dressed leaves

Chicken, red pepper and truffle terrine, celeriac remoulade, brioche crostini



Traditional roast Norfolk turkey, cranberry stuffing, chipolata, roast potatoes

Roast sirloin of Norfolk beef, Yorkshire pudding, confit root vegetables, roast potatoes, thyme jus

Pan fried fillet of sea bream, potato rösti, crayfish and dill cream sauce

Roast butternut squash, Halloumi and red pepper stack, rocket leaves, balsamic syrup



Stower Grange homemade Christmas pudding, brandy sauce, dried cranberries

Rich chocolate delice, almond brittle, Grand Marnier soaked orange segments, chocolate crumb

Mulled wine poached pear, cinnamon ice cream, brandy snap basket



Selection of Norfolk and English cheese, biscuits, chutney, celery and grapes



Coffee and Mince pies

PRICE £95