

Christmas Day Menu

25th December 2020

Champagne and roasted chestnuts on arrival

Starters

Confit duck and orange rilette, brioche crostini, sweet beetroot chutney (GF)

(Vegan) Galia melon, soft fruits, elderflower sorbet (GF, DF)

Plate of smoked salmon, caviar, lemon dressed rocket salad (GF, DF)

Main Courses

Traditional roast turkey, chipolata wrapped in bacon, apricot and sage stuffing, roast potatoes (DF)

Roasted sirloin of Norfolk beef, roast potatoes, Yorkshire pudding, confit parsnip, pan jus (GF)

Paupiette of Plaice – Plaice fillet stuffed with prawn and salmon mousse, cocotte potatoes, saffron cream, buttered samphire (GF)

(Vegetarian) Butternut squash and sweet potato nut roast, spiced tomato sauce (GF, DF)

Desserts

Stower Grange Christmas pudding, brandy sauce, dried cranberries (GF, DF)

Dark chocolate torte, poached cherries, mascarpone

Mulled wine poached pear, brandy snap basket, clotted cream ice cream (GF, DF)

Cheese Course

A selection of cheese and biscuits, homemade chutney, celery, grapes (GF)

Coffee and Mince Pies

One Hundred Pounds per person

GF=Dish adaptable for a gluten free diet DF = Dish adaptable for dairy free diet