

Christmas Day Menu

Champagne and roasted chestnuts on arrival

Starters

Confit duck and orange rilette, Brioche crostini, sweet beetroot chutney

(Vegan) Galia melon, soft fruits, elderflower sorbet

Plate of smoked salmon, caviar, lemon dressed rocket salad

Main Courses

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

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

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

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

Desserts

Stower Grange Christmas pudding, brandy sauce, dried cranberries

Dark chocolate torte, poached cherries, mascarpone

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

Cheese Course

A selection of cheese and biscuits, homemade chutney, celery, grapes

Coffee and Mince Pies

£110