

Christmas Day Lunch 2020

Arrive at 12 for 12.30 sit down

To Begin

Homemade Coarse Duck and Orange Pâté
apricot and walnut butter, charred focaccia

Confit Loch Duart Salmon
goats cheese and cranberry ballontine, pea blini

Homemade Flatbread (V)
apple, walnuts, figs with a warm cider and pear compote

To Follow

Monkfish and Roasted Diver Scallops
dill and chive polenta, baked ratatouille ring, basil sauce

Roast Norfolk Turkey
pigs in blankets, herb butter, garlic and rosemary roast potatoes, honey glazed carrots and parsnips, braised red cabbage, brussel sprouts bacon and chestnuts, turkey gravy, traditional bread sauce

Tavern Tasty Beef Fillet Wellington
dauphinoise potatoes, cauliflower cheese, braised red cabbage, bone marrow beef gravy

Squash, Mushroom, Chestnut and Cranberry Filo Parcel (V)
topped with a pistachio and orange compote, herb baby roast potatoes, rocket, sundried tomatoes and pine nuts

Something Sweet

Matured Homemade Christmas Pudding
brandy butter, cream

Trio of Chocolate
chocolate mousse, chocolate and hazelnut tart, chocolate orange sorbet, confit orange zest

Christmas Pavlova (V)
coconut cream, macerated blackberries, mango coulis

Coffee and Homemade Mince Pies

**Pre-Order required. £79.50 per Person, Children under 12 £40.00. Full Payment on booking.
No Refunds will be given after 01/12/2020.**