

**CHRISTMAS DAY MENU 2018**

Langoustine bisque, infused with  
lemongrass & lime leaves

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Confit chicken oysters, sautéed Brussels sprouts,  
roasted shallot puree, chestnut vinaigrette

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Poached fillet of sea trout, shaved fennel, cox's apple,  
crème fraiche & salmon caviar

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Dry-aged, native breed sirloin of beef, oxtail gravy,  
Yorkshire pudding & horseradish

Or

Norfolk Bronze turkey, chestnut stuffing, pigs in blankets, cranberry sauce  
Both served with duck fat roast potatoes and seasonal vegetables

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Selection of British farmhouse cheeses,  
biscuits & plum chutney

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Christmas pudding iced parfait, brandy snaps,  
Pedro Ximenez jelly, frosted cranberries

Or

St. Clement's tart, white chocolate & hazelnut ice cream, lemon curd

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Mince pies & chocolate truffles

**£120 PER PERSON**

FULL MENU PRICE REQUIRED AS A DEPOSIT.

**Chef Director: Mark Sargeant**

If you require further information on ingredients which may cause allergy or intolerance, please speak to a member of our staff before placing your order. If you do have an allergy or intolerance it would be helpful if you inform a member of staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation.