

Christmas Day Menu 2020

Champagne and canapés on arrival

To start

Pheasant and wild boar roulade, spiced clementine compote, toasted brioche

Hand dived scallops, slow cooked Blythburgh pork, celeriac velouté, pickled Braeburn apple

Jerusalem artichoke velouté, artichoke crisps, white truffle oil

Smoked dapple croquetas, walnut celery, quince salad

Main

Roast Suffolk turkey, roast Maris Piper potatoes, roasted roots, Brussel sprouts, chestnuts, bacon wrapped chipolatas

Beef fillet wellington, carrot puree, malt glazed carrots crispy shallots, bordelaise sauce

Pan fried Jon dory, crab ravioli, chorizo leek, chive velouté

Pumpkin Risotto, Binham blue cheese, candied walnuts, crispy sage

Pre dessert

Mulled wine sorbet, clementine granita

Dessert

Oaksmere Christmas pudding, brandy anglaise, frosted red currants

Clementine parfait, orange sponge coconut ice cream, lime meringue

Dark chocolate tart, milk chocolate mousse, white chocolate mousse, salted caramel

Chefs selection of local cheeses, homemade chutney, damsel biscuits

To Finish

Mini mince pies and coffee

100.00 per person