

**Christmas party menu
2020**

To start

Cream of carrot soup, coriander pistou, fresh baked bread

Seafood cocktail; Atlantic prawns, white crab, brown crab mayonnaise, avocado and gem lettuce

Game terrine, locally shot game terrine, spiced fig chutney, orange brioche

Wild mushroom tartlet, pickled shallots, smoked egg yolk, shaved pecorino

Smoked salmon, capers, lemon dressing

Main

Roast Suffolk turkey, roast potatoes, Brussel sprouts, chestnuts, bacon wrapped chipolatas

Slow cooked beef feather blade, shallot purée, carrot and swede mash, crispy onion rings, bordelaise sauce

Seared stone bass, pearl barley, crab chilli and fennel fricassee, fennel ceviche

Pumpkin risotto, Binham blue cheese and sage crisps

Dessert

Christmas pudding, brandy sauce, frosted red currants

Crème Catalan, spiced plum compote, orange shortbread

Milk chocolate mousse, white chocolate ganache, chocolate soil

Trio of local cheese, homemade chutneys, cheese biscuits, grapes (4.00 supplement)

To Finish

Your choice of filter coffee or Nelson and Norfolk tea accompanied by a mince pie

38.00 per person