

Christmas dinner menu

Pressed smoked duck terrine
With pickled winter vegetables and micro cress

Home cured beetroot salmon gravadlax
With warm blini pancakes horseradish crème fraiche, keta caviar

Garden roasted butternut squash soup
With toasted pine nuts and chive cream cheese

Twice baked binham blue soufflé
With pickled garden figs and mixed salad

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Roasted breast of pheasant
With confit leg, parsnip puree, brussel sprouts, chestnuts, and creamy jus

Pan fried fillet of local cod
With sautéed potatoes, roasted garden artichokes, bacon and red wine jus

Pan roasted loin of venison
On a and potato rosti, celeriac, roasted winter vegetables and rich red wine jus

Braised lentil salsa
With balsamic carrots, braised chicory, goats cheese crouton, herb oil

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Traditional set English trifle
Vanilla set custard, winter fruit jelly and sherry cream

Warm almond frangipane tart
Sweet wine poached pear, vanilla yogurt and pistachio sorbet

Hot chocolate fondant
With caramelised orange bavoires, marinated mandarin, spiced sugar

Selection of local cheeses
With homemade garden chutney and biscuits