



5-COURSE CHRISTMAS DAY LUNCH

Chicken & Apricot Terrine

Parma Ham Crisp, Chicken Bouillon Mayonnaise

Duo of Seafood

Beetroot Cured Scottish Salmon & King Prawn Cocktail, Pickled Cucumber Salad

Smoked Gressingham Duck Breast

Pickled Baby Vegetables, Cherry Puree, Sourdough Croutes

Bubble & Squeak Potato Cake (VE)

Winter Spiced Marmalade, Crispy Spinach

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Truffled Parsnip Soup (VE Available)

Thyme Scone, Root Vegetable Crisps

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Traditional Roast Norfolk Turkey

Last Drop Festive Stuffing, Cumberland Chipolata, Roast Potatoes, Seasonal Vegetables, Pan Gravy

Bowland Sirloin of Beef Wellington

Filled with Pate & Wild Mushrooms, Wrapped in Pastry, Roast Potatoes, Seasonal Vegetables, Red Wine Sauce

Herb Crusted Atlantic Cod Supreme

Rope Grown Mussels, Saffron Potatoes, Samphire, Crispy Capers, Tomato Concasse & Chive Sauce

Butternut Squash & Carrot Wellington (VE)

Celeriac Dauphinoise, Hasselback Parsnips, Kale

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Traditional Christmas Pudding (VE Available)

Brandy Sauce, Red Currants

Winter Spiced Cranberry Crème Brulee

Clementine Shortbread

Dark Chocolate & Salted Caramel Tart

White Chocolate Crumb, Passion Fruit Sorbet

Vegan Christmas Trifle (VE Available)

Vanilla Poached Pear, Sherry Soaked Sponge, Whipped Cream, Nutmeg Custard

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Mince Pie & Selection of Petit Fours (VE Available)

A MEMBER OF THE EMERSON GROUP

