



Christmas Day Lunch

Starters

- Treacle cured smoked salmon **GF**
- Slow braised duck, fig and pistachio terrine
- Spiced Parsnip and carrot soup **V GF**

Mains

- Traditional Norfolk turkey with all the trimmings **GF**
- Sirloin of beef, spinach and wild mushroom sauce
- Seared Sea bass fillet, tomato and chilli sauce **GF**
- Roasted root vegetable and Gruyere lasagne **V**

Desserts

- Traditional Christmas pudding, vanilla custard
- Warm raspberry frangipane tart, raspberry sorbet **Ve GF**
- Chocolate Hazelnut tart, salted caramel ice-cream