

Christmas Day

On Arrival

Glass of Taittinger Champagne or a dram of Fisherman's single malt whisky & deluxe canapés

Starters

Shellfish bouillabaisse, dill & pecorino loaf, shrimp wontons

Pan roasted breast of Goosnargh duck, wild mushrooms, pearl barley, black truffle shavings, duck crackling, redcurrant gel, winter berries & whisky jus

Angus fillet steak tartar, poached duck egg, house sourdough, wild rocket, aged balsamic, Pedro Ximenez sherry, caper & shallot dressing

Twice baked goats' cheese & baby spinach soufflé, fricassee of Chanterelle mushrooms & mange tout, olive & pesto flatbread

Intermediates

Seared honey cured beef carpaccio, confit cherry plum tomatoes, wasabi cream, baby rocket

Honey roasted winter carrot, confit cherry plum tomatoes, wasabi cream, baby rocket

Main Courses

Roast corn-fed Goosnargh turkey, pork & bramley apple chipolatas, smoked bacon crisp, sage & sweet onion stuffing, goose fat confit potato, winter vegetables, pan juice gravy, cranberry gel

30 day dry-aged sirloin steak, Norfolk white lady ewes' cheese & crispy prosciutto stuffed Portobello mushroom, wilted spinach, roasted cherry vine tomatoes, manchego potato gratin, Fisherman's edition six whisky & black pepper cream sauce

Pan-fried fillet of wild sea bass, diver-caught seared king scallops, kale & samphire potato cake, sun blushed tomatoes, caper & saffron beurre blanc

Chestnut, porcini & sage gnocchi, roasted cherry vine tomato & roasted red pepper sauce, oven-dried heirloom tomatoes, chargrilled capsicum, Chanterelle mushrooms, basil gel & wild rocket

Desserts

Steamed fruit pudding, cognac cream sauce, clotted cream ice cream

Belgian dark chocolate & cherry fondant, cognac chocolate sauce, vanilla bean ice cream

Baileys salted caramel cheesecake, chocolate dipped strawberries, toasted marshmallows, white chocolate ganache

Sticky ginger Christmas pudding, ginger infused toffee sauce, white chocolate & hazelnut ice cream

Tea, coffee & mince pies

Adult £110 | Children (Under 10) £55

Bookings available 12pm-3pm. Payment to be made in full at the time of booking.
All menu choices must be received by 1st December 2021.