



Le Diner De Noël

2 Courses £35.00

Available: Wednesday – Thursday from 6pm, Friday from 5.30pm & Saturday from 5pm

Les Entrées

Soupe D'Hiver

Our traditional curried honey parsnip soup topped with lime crème fraiche & croutons

Coquille St Jacques (£2 extra)

Pan fried King scallops set on a smooth pea purée & a fricassee of wild mushrooms, accompanied with a roasted garlic jus, garnished with a Parmesan tuile

Beignet De Haddock

Strips of smoked haddock deep fried in a light batter, served with a duo of sweet chilli & ginger dressings

Caille De Norfolk Au Chou De Bruxelles

Pan fried quail breast & quail leg confit, presented on a bed of shredded sprouts, pancetta & chestnuts, dressed with a Southern comfort & redcurrant jus, garnished with crispy game chips

Pepite De Lotte A La Bisque De Langoustine

Medallion of monkfish tail pan fried, served with sweet potatoes, asparagus & pak choi, finished with a langoustine bisque & a rouille dressing

Tartelette de Chèvre Et betterave De Saison (V)

A crispy filo tartlet filled with a caramelised white onion compote, chilled roasted beetroot & orange segments, topped with baby goats cheese & drizzled with a sesame seed caramel

Salade Facon Perigourdine

Salad consisting of slices of duck breast, duck liver parfait & shredded duck leg rilette, served with wild salad leaves, topped with croutons & a crispy egg, drizzled with a shallot vinaigrette

Trio De Porc Aux Trois Saveurs

Braised pork cheek, crispy pork belly & a breaded pulled pork bonbon, set on a smooth cauliflower purée flavoured with English mustard, dressed with a sweet cider jus

Les Plats

Agneau De La Nativité

Lamb rump roasted to pink, served with a light pea mousse, a sweet aromatic carrot purée & pomme Anna potatoes, dressed with a roasted garlic, tomato & fresh herb jus

Pave De Veau A La Crème De Cep

Pan fried fillet of veal cooked to medium, presented on a fricassee wild mushrooms, a celeriac & truffle purée & a spinach croquette, served with a sweet white wine, crème fraiche & wild mushroom sauce

Fletan A La Thai

Pan fried halibut served with butternut squash, pak choi, sweet potato fondant & broccoli, accompanied by a fresh chilli, ginger, lemon grass, coriander & coconut milk sauce

Notre Roast Turkey Roti

Slices of Norfolk turkey, served with the traditional pig in blanket, a fruit & sage stuffing, roasted local vegetables, sprouts & roast potatoes, garnished with our turkey jus & cranberry sauce

Filet Cantona (£3 extra)

7oz fillet of beef filled with cream cheese, roasted garlic & chives, wrapped in pancetta, cooked to medium, accompanied by roasted root vegetables & a deep fried potato rosti, served with a caramelised shallot & sherry sauce

Mon Chevreuil De Noël

Medallion of venison loin cooked to pink, a pithivier of puff pastry filled with pulled venison shoulder, served on braised barley & fine diced vegetables, accompanied by a roasted fig wrapped in Parma ham, finished with a Sloe gin & blackcurrant jus

Bar Garniture

Pan fried fillet of seabass, presented on a fricassee of peas, butter beans, asparagus, broad beans, carrots & fennel & a potato bonbon flavoured with tomato & Parmesan, dressed with a creamy saffron sauce

Magret De Canard

Gressingham duck breast cooked to medium, served with a smooth parsnip purée, fresh kale & potato dauphinois, garnished with a satsuma & Whiskey jus

Important: All meals may contain nuts, please advise of any food allergies so dishes can be adjusted

DUE TO CONTINUED UNCERTAINTY WE MAY STILL HAVE AHEAD,

SOME DISHES MAYBE SUBJECT TO AVAILABILITY