

Christmas Day Menu

£85.00 per person

£45 children

Canapes on arrival

To Start.....

Roast Spiced Parsnip Soup, Apple, Walnuts, Crème Fraiche V

Pan Fried Scallops, Celeriac Puree , Salt-Baked Celeriac, Pancetta, Shaved Chestnut

Pearson's Prawn & Crayfish Cocktail, Crisp Iceberg Lettuce, Roasted Peppers, Avocado,
Mary Rose Sauce

Slow Cooked Pork Belly, Crackling, Cranberry Chutney, Celery Leaves

Partridge Breast, Caramelised Pears, Pear Puree, Hazelnuts, Sprout Leaves

To Follow.....

Roast Norfolk Bronze Turkey with Traditional Garnish, Roasted Chestnut with Brussel Sprouts,
Honey Roasted Parsnips & Marjoram Roasting Juices

Roast Lamb Loin, Mini Lamb Pie ,Lamb Sweetbreads ,Pomme Anna, Wild Mushrooms & Bone
Marrow Gravy

Honey Glazed Duck Breast, Fondant Potato, Date Puree , Tenderstem Broccoli, Braised Shallot,
Cranberry Jus

Baked Turbot, Smoked Artichoke Puree, Potato Linguini, Leek and Cockle Fish Sauce

Butternut Squash & Lentil Tart, Pine Nut & Herb Crumb, Pomme Puree, Baby Carrots, Sage &
Shallot Velouté V

To Finish.....

Pearsons Christmas Pudding, Winter Berry Compote, Brandy Custard

Dark Chocolate & Caramel Delice ,Honeycomb, Sugared Almonds, Vanilla Ice Cream

Blood Orange Mousse, Brandy Snap, Pistachio Sponge Cake,

Warm Maple Pecan Tart, Fresh Winter Berries, Chantilly Cream

Pearsons Festive Cheese Selection, Pear Chutney, Grapes, Quince Bread

Homemade Mince Pies, Tea/Coffee