

Christmas Day Luncheon

Adult **£115.00** Under 11s **£52.00** Under 5s **Free**

Starters

Butternut Squash Soup (V) (VEO) (GF)

Maple crème fraîche, crispy parsnip

Baked Petit Camembert (V) (GFO)

Toasted focaccia, white truffle honey

Duck Croquettes

Carrot & ginger purée, hoisin, potato crackling

Smoked Salmon

Gremolata, granary toast, pea shoot salad

Mains

Heath Court Platter (GFO)

Roast turkey, loin of pork & sirloin of beef, roast potatoes, honey roasted root vegetables, Musk's cranberry chipolata, Yorkshire pudding, red wine gravy

Pan-Roasted Fillet of Sea Bass (GF)

Tiger prawns, garlic and parsley butter, sautéed potatoes, tenderstem broccoli and oyster leaf

Confit Duck Leg

Dauphinoise potatoes, crackling, port jus

Roasted Aubergine (VE)

Stuffed with couscous, baba ganoush, pumpkin seeds and harissa dressing

Desserts

Christmas Pudding (V) (GFO)

Brandy sauce, redcurrants

Selection of Yarde Farm Ice Creams & Sorbets

Eton Mess Cheesecake

Clotted cream ice cream

Selection of East Anglian Cheeses (GFO)

Baron Bigod, Suffolk Gold, Binham Blue, truffle honey, Fudge's crackers, frozen grapes, quince jelly, red onion marmalade

Tea, Coffee & Mince Pies

Dietary key:

(V) Vegetarian, (VE) Vegan, (VEO) Vegan option available,
(GF) Gluten-free, (GFO) Gluten free option, (DFO) Dairy free option.

Please advise our team of any allergies or dietary requirements; gluten-free bread available on request.