

Christmas Day Luncheon

Starters

Smoked Salmon (gfo)

Heritage beetroot salad, dill sour cream, granary toast

Honey-roasted Parsnip Velouté (v) (veo)

Crème fraîche, potato crackling

Confit Chicken & Pistachio Terrine (gfo)

Gremolata, rye bread, chicory salad

Baked Petit Camembert (gfo)

White truffle honey, toasted focaccia, candied walnuts

Mains

Pan-roasted Halibut (gf)

Buttered new potatoes, Champagne beurre blanc, fennel, sea herbs)

Roast Breast of Gressingham Duck (gf)

Boulangère potatoes, buttered cavolo nero, crackling, Grand Marnier jus

Goat's Cheese Gnocchi (v) (gfo)

Romesco sauce, chargrilled peppers, citrus-dressed rocket)

Heath Court Platter

Roast turkey, roast beef & loin of pork; dripping-roasted potatoes, honey-roasted root vegetables, sprouts, bacon-wrapped chipolata, Yorkshire pudding; turkey gravy & red wine gravy; cranberry sauce.

Desserts

Crème Brûlée Cheesecake

Raspberry compote, Chantilly cream

Christmas Pudding

Brandy sauce

Valrhona Chocolate Mousse (gfo)

Black cherry compote, candied angelica, amaretti biscuits

Selection of Yarde Farm Ice Creams & Sorbets

Selection of East Anglian Cheeses (gfo)

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

Tea, Coffee & Mince Pies