

CHRISTMAS DAY MENU

Christmas Day 25th December 2024
Adults - £100. Children under 12 - £50

Please pre order and let us know what time you would like to eat. Between 12 and 2
The table is yours from 12 till 4. Pub will close at 5pm

If you can pre order wine and fizz it will be ready on the table

Glass of bucks fizz on arrival

Basket of fresh bread on the table with smoked whipped butter, mixed olives

STARTERS

Cream of parsnip soup, crispy parsnip ribbons, creme fraiche, rocket oil

KA Cured salmon with Fotheringhay gin, beetroot & horseradish,
caper berries, pickled red onion lemon creme fraiche

Individual Chicken liver and port parfait, mixed leaves vanilla citrus dressing

King prawn cocktail, celery and cucumber salsa, kos lettuce, Bloody Mary sauce

MAINS

All the below are served with:

Roasted baby carrots on celeriac puree, caramelised miso Brussel sprouts,
spiced red cabbage, cauliflower cheese GF

Sliced Norfolk bronze Turkey, cranberry stuffing, pigs in blankets,
goose fat roast potatoes, gravy, cranberry and chestnut stuffing

Roast sirloin of beef, goose fat roast potatoes, Yorkshire pudding, gravy

Pan fried fillet of hake, lobster bisque, tarragon oil, hasselback roasted new potatoes

Celeriac, chestnut, leek and Cambridge blue wellington, walnut caper salsa

DESSERT

Traditional Christmas pudding, brandy butter and cream

Polebrook apple and cinnamon crumble, custard GF

Individual white chocolate cheesecake, raspberry compote

Chocolate fondant, local vanilla ice cream

CHEESE

Cheese board, £10 pp

Add a glass of port for £8
Christmas after dinner tipples £12.50

PLEASE MAKE US AWARE OF ANY ALLERGIES

G = Contains gluten. D = Contains dairy. GFS/DFS = Gluten free/Dairy free substitution available.
GF = Gluten free. SF = Contains shellfish. V = Vegetarian. VG = Vegan. M = Mustard. N = Contains nuts.