

# SUNDAY MENU

## STARTERS

Tempura fried cod, potato croquettes, cauliflower, citrus mayonnaise and a shallot and caper vinaigrette

Colston Bassett stilton panna cotta, golden raisins, pecan and oat granola and rosemary crostini

Confit duck and prune terrine, pickled turnips, compressed plum, roquette salad and toasted hazelnuts

Hot smoked salmon rilette, feuille de brick pastry, kohlrabi, cornichons and a Marie Rose sauce

Pumpkin and sage arancini, roasted onion purée, pumpkin seeds and a parmesan crisp

## MAIN COURSES

Roasted forerib of Torre Meadow beef with Yorkshire pudding

Norfolk Turkey with a sage and onion stuffing

Loin of Cherry Orchard pork with apple compote and crackling

(All roasts are served with roasted potatoes and market vegetables)

Pan fried sea bass, citrus pomme purée, fennel and dill salad and a saffron and broad bean cream sauce

Spiced sweet potato, spinach and feta cheese tortellini, king oyster mushrooms, baby leeks and pinenuts

## DESSERTS

Christmas pudding crème brûlée, poppy seed streusel and a ginger and raisin ice cream

Praline and passion fruit trifle, dark sugar meringues and a passion fruit sorbet

Sticky toffee pudding, cinnamon tuille, toffee sauce and a Madagascan vanilla ice cream

Coconut and dark rum parfait, white chocolate, cranberry and almond soil and a rum jelly

Selection of cheeses with flavoured wafers, celery, grapes and chutney

**2 Courses £38.00 / 3 Courses £49.00**

If you have any allergies or dietary requirements, please let us know prior to ordering

A discretionary service charge of 12% will be added to your bill & VAT is included

*"All you need is love.  
But a little chocolate now and then doesn't hurt"*  
**CHARLES M. SCHULZ**