

CHRISTMAS DAY

# MENU

£159 PER PERSON

## STARTERS

Sharing Experience

Baked in the Shell Scallops, Garlic Butter, Herb Crust

Roasted Butternut Squash, Crispy Kale, Goats Cheese, Smoked Almonds, Goji Berries, Maple & Chilli Vinaigrette

Duck Liver Parfait, Fig Jam, Toasted Brioche

## MAINS

From The Chef

Norfolk Bronze Turkey

Beef Fillet Wellington

Honey Baked Gammon

Your roast will be accompanied with koffman roast potatoes, baked cauliflower cheese, honey and thyme carrots and parsnips, buttered brussels sprouts, pigs n blankets, pork sage and lemon stuffing, red cabbage and smokehouse gravy, all shared family style

## DESSERTS

Sharing Experience

Traditional Christmas Pudding

Cherry Amaretto Trifle

Chocolate Smores Volcano



f i r e p i t

# VEGAN/ VEGETARIAN CHRISTMAS DAY MENU

£159 PER PERSON

## STARTERS

Fire Roasted Red Pepper & Tomato Soup, Basil Pesto, Cheese Toastie

## MAINS

Mushroom, Chestnut Truffle Wellington

Accompanied with koffman roast potatoes, cauliflower cheese, honey and thyme glazed carrots and parsnips, buttered brussel sprouts, vegan pigs n blankets, red cabbage, sage and lemon stuffing and vegan gravy

## DESSERTS

Vegan Christmas Pudding, Vegan Brandy Sauce



f i r e p i t



KIDS CHRISTMAS DAY

# MENU

£55 PER CHILD

## STARTERS

Tomato Soup, Cheese Toastie

Southern Fried Chicken Bites, BBQ Sauce

Mozzarella Sticks, Tomato Sauce

## MAINS

Norfolk Bronze Turkey

Your roast will be accompanied with koffman roast potatoes, baked cauliflower cheese, honey and thyme carrots and parsnips, buttered brussels sprouts, pigs n blankets, pork sage and lemon stuffing, red cabbage and smokehouse gravy

Tomato Pasta with Garlic Bread

Cowgirl Burger and Fries

## DESSERTS

Brownie, Vanilla Ice Cream

Strawberry Sundae

Marshmallow Chocolate Lollipop



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