



THE EXHIBITION ROOMS

Christmas Day Menu 2017

£65.00

To Amuse Your Mouth

Amuse bouche

To Follow

Tuscan chunky vegetable and white bean broth with Parmesan and herb crisp and bread roll

Home-cured salmon and prawn cocktail with Marie Rose sauce, diced tomato, cucumber, baby gem lettuce, horseradish and Bloody Mary jelly

Traditional pork and prune terrine, chicken liver parfait and confit duck croquette with tangerine and quince marmalade and toast

Golden Cross goat's cheese and white onion tart with slow-roasted cherry tomatoes and spiced pear chutney

The Main Course

Traditional Norfolk white turkey with apricot and sage stuffing, goose fat roasted potatoes, creamed seasonal vegetables, Yorkshire pudding, homemade bread sauce and cranberry and port sauce

Sous-vide sea trout with crab salad, decompressed water melon, pickled cucumber, basil infused croutons and sea vegetables

Fillet of beef with pressed fore-rib, celeriac purée, honey-roasted Chantenay carrots, wild mushrooms and Madeira jus

Roasted Jerusalem artichoke, Portobello mushroom, spinach and Brie Pithivier with chive beurre blanc

To Finish

Homemade Christmas pudding with brandy custard

Cinnamon and Golden Delicious apple tart tatin with vanilla and Calvados cream

Bitter chocolate marquise with strawberry and tangerine reduction and crème anglaise

Selection of homemade ice creams and sorbets