

CHRISTMAS DAY LUNCH

On arrival

Cocktail and Canapés

Starters

Celeriac Soup, chestnuts, truffle oil (ve)

Seared Venison, sprout and apple slaw

Choux de Crab - savoury choux bun with Norfolk crab, shallot and hollandaise

Mains

Roast Norfolk Turkey Breast stuffed with Boudin Blanc, pigs in blankets, sage and onion stuffing, bread sauce, festive vegetable selection, potatoes crisply roasted in duck fat and a rich Shambles gravy

Rib of Norfolk Beef (dry matured for 28 days), horseradish Yorkshire pudding with watercress, caramelised roots, creamy onion sauce, pigs in blankets, festive vegetable selection and potatoes crisply roasted in duck fat and a rich Shambles gravy.

Hand-raised hot-water crust Christmas Pie - Layers of nut roast, mixed wild mushrooms, chargrilled peppers and cheese sauce with nut and pulse stuffing, festive vegetable selection, potatoes crisply roasted in olive oil and a rich vegetable gravy (ve option available)

Whole Roasted Sea Bass stuffed with olives and shellfish served with a pot-au-feu and festive vegetable selection.

Festive vegetable selection: chestnut lardon sprouts, braised red cabbage, Chantenay carrots, maple roast parsnips, cauliflower cheese.

Pudding

Homemade Christmas Pudding with brandy butter

White Russian Roulade - light chocolate roulade filled with Kahlua cream, dusted with shards of rich dark chocolate

Lemon and Ginger Posset

Cheese

A fine selection of English cheese's

To finish

Coffee with petit fours



CHRISTMAS DAY LUNCH

under 12s

On arrival

Mocktail and Canapés

Starters

Home made cheese straws, crudités and dips

Mains

Roast Norfolk Turkey, Yorkshire Pudding, pigs in blankets, sage and onion stuffing, bread sauce, festive vegetable selection, potatoes crisply roasted in duck fat and a rich Shambles gravy

Rib of Norfolk Beef (dry matured for 28 days), Yorkshire Pudding, festive vegetable selection and potatoes crisply roasted in duck fat and a rich Shambles gravy.

Nut roast with stuffing, Yorkshire Pudding, festive vegetable selection, potatoes crisply roasted in olive oil and a rich vegetable gravy (ve option available)

Pudding

Homemade Christmas Pudding with brandy butter

Shambles Festive Knickerbocker-glory

Hot chocolate brownie with ice cream

Cheese

A fine selection of English cheese's

To finish

Coffee or juice with petit fours