

Farmhouse light bites for the table

### STARTERS

Roasted Cauliflower Soup

Chive crème fraîche, parmesan croutons

Priors Hall Farm Pork, Smoked Ham Knuckle & Pistachio Terrine

Port & bacon jam, cornichon, puffed pork

‘Staithe Smokehouse’ Smoked Salmon Fishcake

Cumin, tomato & red pepper purée, curry aioli

Whipped Sheep’s Curd

Baby beets, pickled walnut & kale pesto, candied walnuts, crispy kale

### MAINS

Roasted Norfolk Turkey

Roast potatoes, seasonal vegetables, pigs in blankets, stuffing, bread sauce & poultry gravy

Butter-Poached & Roasted Cauliflower Steak

Smoked mozzarella & truffle bon bons, celeriac & yeast purée, shaved chestnut, pickled celeriac

Oven Roasted Cod Supreme

Braised squid, puttanesca, romesco sauce

Duo of Aubrey Allen Beef

Mibrasa grilled rump, slow-braised feather blade, thyme & garlic fondant potato, carrot purée, cauliflower & cheese fritter,  
Portobello mushroom, red wine jus

### DESSERTS

Traditional Christmas Pudding

Mandarin & cranberry compote, vanilla crème anglaise

Frozen Morello Cherry Parfait

Sour cherry, almond financier, honeycomb

Dark Chocolate Nemesis

Blackberry, chocolate brownie crumb, caramel ice cream

Cheese Board

Quince membrillo, crackers, grapes & celery +£3

### COFFEE & MINCE PIES