



THE RUPERT BROOKE

GRANTCHESTER

Christmas Day

£95

Champagne Reception

Selection of homemade breads and oils

Spiced parsnip soup with parsnip crisps

Ham hock terrine and beetroot jelly

Oak smoked salmon, scotched quails egg with citrus cream

Smoked mackerel and dill choux puff

Roast Norfolk bronze turkey, sage and onion stuffing, pigs in blankets, braised red cabbage, roasted roots and Yorkshire pudding

Roast sea bass with lentil Dahl

Slow cooked lamb shank with potato puree and root vegetable broth

Mango and mint granita

Traditional Christmas pudding, cognac clotted cream

Dark chocolate & orange tart with white chocolate snow

Classic sherry trifle

Coffee and salt caramel chestnuts