

Charles Heidsieck Champagne or Elderflower Fizz on arrival

Grazing

Charcuterie, olives, almonds, cheese straws and sourdough bread

To start

Wild mushroom and truffle ravioli

mushroom consommé and chilli oil

Uig Lodge smoked salmon and king prawn salad

avocado and roasted piquillo pepper salsa

Venison carpaccio

black garlic emulsion, toasted hazelnuts and parsnip crisps

Braised chicory

turnip purée, roasted Jerusalem artichoke, pomegranate and rocket

To follow

Traditional Norfolk bronze turkey

chestnut stuffing, roast potatoes, chipolatas, roasted parsnips & carrots, Brussels sprouts, cranberry and orange sauce, bread sauce and turkey gravy

Beef fillet mignon

braised chard, Duchess potatoes, Tenderstem broccoli and confit garlic emulsion

Pan-fried fillet of turbot

brown shrimp and clam brown butter sauce, potato cake and samphire

Mushroom & spinach Wellington

chestnut stuffing, roast potatoes, roasted parsnips & carrots, Brussels sprouts, cranberry and orange sauce, bread sauce and vegetable gravy

To finish

Old Bridge Christmas pudding

brandy butter and brandy sauce

Chai latte brûlée

gingerbread snap and cardamom ice cream

Mont Blanc tart

brown sugar meringue and cranberry compote

Three British cheeses from Neal's Yard Dairy

biscuits and quince jelly

Tea or coffee with petit fours

Allergen information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service of 12.5% will be added to your table and is split evenly amongst the team

