



Christmas Day Menu

Champagne & Canapes

Starters

Winter Potato & Leek Velouté
Truffle-poached new potatoes (v)

Ballotine of Smoked Salmon, Prawn & Crayfish
Rocket salad, courgette linguine, toasted oat and pumpkin seed soil (f)

Pressed Red Wine-Braised Beef Short Rib
Glazed red onion, pickled shallots, sourdough crisp and red wine jus emulsion (su, g)

Main

Traditional Norfolk Bronze Turkey
Honey-roasted carrots and parsnips, beef fat roast potatoes, sage & cranberry stuffing, chipolatas and roast pan gravy

Pan-Roasted Surrey Fillet of Beef
Spinach and nutmeg purée, celeriac & potato gratin, finished with a port and red wine jus

Wotton House Salmon Wellington
Carrot and leek sauté, roasted new potatoes with flat-leaf parsley and a shallot beurre blanc (f)

Wotton House Beetroot Risotto
Fried kale, herb and baby pickled vegetables (v)

All main courses are served with bowls of festive
seasonal vegetables for the table.

Dessert

Milk Chocolate & Mandarin Choux Bun
Chocolate orange parfait, whipped mandarin & vanilla ganache, served with warm chocolate sauce

Traditional Christmas Pudding
Vanilla crème anglaise, brandy syrup and vanilla & white chocolate ganache

Mulled British Berries (v, gf)
Vanilla Chantilly and elderflower syrup

Cheese

To finish a sharing cheese board with grape quince and Millner crackers

Coffee, Petit Fours & Mini Mince Pies

