

parsonage grill

canapés

Jerusalem artichoke & rosemary soup, seared scallops
terraine of roast duck & Foie Gras, pear chutney
Severn & Wye smoked salmon, capers, shallots & lemon crème fraîche
Roast heritage beetroots, sheep's curd & walnuts

traditional Norfolk roast turkey, all the trimmings,
cranberry & bread sauce beef fillet, potato gratin,
braised red cabbage & bone marrow sauce

turbot, pomme anna, spinach, lemon & chervil velouté

Herb potato blini ceps, truffle, steamed kale & mushroom sauce

steamed Christmas pudding clotted brandy cream
chocolate fondant soufflé, salted caramel ice cream
apple and cinnamon crumble, vanilla custard
mulled wine poached pear & pear sorbet

£165 per person

Please note that all dishes are subject to minor changes, due to seasonal product availability.

a discretionary 15.00% service charge will be added to your bill.
100% of all service charge and tips go to our team. we cannot guarantee the total absence of allergens, please
inform us if you have a food allergy or intolerance.