

THE
CHRISTMAS
Day Menu

£64.95 Per Person

Starter

(choose one)

Golden Buttermilk & Herb Chicken

Tender chicken marinated in buttermilk, fragrant herbs and warming spices, coated in a crisp golden crust and served with a sweet, tangy cranberry and winter spice relish.

Woodland Mushroom & Black Truffle Arancini (V)

Golden risotto bites filled with woodland mushrooms and fragrant black truffle, finished with aged Parmesan and a silky Parmesan-truffle cream.

Coastal Masala King Prawns

Succulent king prawns fried with aromatic Indian masala, fragrant curry leaves and crushed black pepper, bringing together delicate seafood flavour and a warming kick of spice.

Royal Mughlai Lamb Chops

Tender lamb chops marinated in luxurious saffron cream and aromatic Mughlai spices, then charcoal-grilled for a beautifully smoky finish.

Old Delhi Tandoori Chicken Tikka

Juicy chicken marinated in yoghurt and fragrant Indian spices, then charred in the tandoor for a smoky depth of flavour inspired by the kitchens of Old Delhi.

Main Course

(choose one)

Royal Norfolk Christmas Turkey

Roasted Norfolk turkey crown with crisp goose-fat roast potatoes, maple-glazed parsnips, seasonal vegetables, sage and pork stuffing, pigs in blankets and a rich turkey jus.

Murgh Makhni Christmas Feast

A comforting butter chicken favourite, served with fragrant basmati rice, a crisp onion bhaji, buttered baby naan, poppadom and sweet mango chutney.

Slow-Cooked Rosemary & Mint Lamb Shank

Lamb shank gently cooked overnight with fragrant rosemary and garden mint until beautifully tender, served with luxurious truffle mash, seasonal winter vegetables and a glossy lamb and mint jus.

Atlantic Salmon with Caper Beurre Blanc

Delicately pan-seared salmon with silky tarragon mash, roasted vine tomatoes, garlic-infused tenderstem broccoli and glazed baby carrots, finished with a rich caper beurre blanc.

Festive Butternut & Jewelled Nut Roast (V)

Roasted butternut squash and toasted seasonal nuts with fragrant herbs, warming winter spices and festive fruits, baked until golden and served with traditional condiments.

Dessert

(choose one)

Le Chocolat Fondant

A delicate chocolate sponge that gives way to a warm, melting centre for a deeply indulgent finish.

Tiramisù Classico

Layers of coffee-soaked sponge and silky mascarpone, finished with cocoa for a beautifully balanced Italian classic.

Traditional Christmas Pudding

A rich, fruity Christmas classic, packed with dried fruit and warming festive spices for a comforting taste of tradition.

**Pre-booking is essential and a deposit is required
to secure your Christmas Day reservation.**