



FRITTON LAKE

CHRISTMAS DAY MENU | £120 per adult

50% non-refundable deposit required upon booking with balance due on the day.

Pre-orders required by Monday 16th December

Lobster Beignet, crab emulsion, dill oil.

Shallot & goat's cheese tart, served with beetroot & horseradish relish, bitter leaves & a rapeseed dressing.

Venison carpaccio with parsnip crisps, burnt apple & walnut ketchup (n).

Spiced parsnip soup with truffle oil & rosemary ciabatta croutons.

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Fillet of Atlantic halibut with penny bun mushrooms, celeriac purée, chard chicory & a red wine reduction.

Norfolk Bronze turkey, cranberry & apricot stuffing, pigs in blankets, duck fat roast potatoes, Yorkshire pudding & roast gravy.

Saddle of Somerleyton venison, savory cabbage with pancetta, bashed salsify, Jerusalem artichoke, port gravy.

Artichoke & red onion tarte tatin, kale pesto, pickled squash & mushroom & barley broth.

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Served with braised red cabbage, bashed carrots & swede, roast parsnips, brussels sprouts with chestnuts with main meals.

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Traditional Christmas pudding, brandy sauce & Wheatacre thick cream (v).

Baked apple & mincemeat strudel, custard & Madagascan vanilla pod ice cream.

Dark chocolate ganache, cocoa nibs, early harvest olive oil & pink peppercorns (ve).

White chocolate profiteroles, Baileys Brulé.

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Artisan cheeses with fig salami, crackers & Old Hall Farm butter

v) = vegetarian; (ve) = vegan; (n) = contains nuts; (gf) = gluten free

Please speak with a member of our team if you have any dietary requirement or questions
The kitchen handles common allergenic ingredients & we cannot guarantee below trace amounts