



## CHRISTMAS DAY £150

### APPETISER

Truffled Jerusalem artichoke soup (*vg, gf*)



### CHOICE OF STARTERS

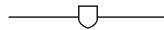
Mixed Heritage beetroot salad, Ragstone goat's cheese, candied walnuts (*gf*)

*or*

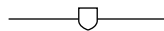
Pressed ham hock, piccalilli, chargrilled sourdough

*or*

Pan fried King scallops, black pudding, caramelised shallot purée, crispy Parma ham



Ridgeview & pomegranate sorbet (*vg*)



### CHOICE OF MAIN COURSES

Norfolk Bronze turkey, apricot & sage stuffing, pigs in blankets, duck fat roast potatoes, Brussels sprouts & chestnuts, honey roast parsnips & carrots, cranberry sauce, bread sauce, turkey gravy

*or*

Fillet of halibut, glazed salsify, celeriac purée, buttered leeks, Avruga caviar & Champagne sauce

*or*

Roast cauliflower, Stichelton, pearl barley, pickled raisins



### CHOICE OF DESSERTS

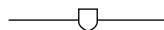
Christmas pudding with brandy butter

*or*

Lemon posset, mulled wine berry compote, shortbread

*or*

Cornish Quartz Aged Cheddar, Long Clawson Stilton, Somerset Brie served with oatcakes & Bramley apple & cider chutney



Mince pies & coffee

(*vg: vegan | gf: gluten free*)



# DURRANT'S HOTEL

