



# Feasting menu

£45 per person

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## PROSECCO RECEPTION

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Glass of Da Luca prosecco for all guests on arrival

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## PRE-STARTER

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Celeriac, chestnut & truffle soup

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## TO START

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"Chapel & Swan" smoked salmon, pickled cucumber, horseradish cream for the table

*followed by*

Guineafowl & foie gras terrine, roasted quince, hazelnuts

**Served with sourdough toast, salted butter**

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## THE MAIN EVENT

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Glazed ham, Cumberland sauce

*with one of the following*

Whole Woodbridge Suffolk goose, pork & prune stuffing, roasting juices

*or*

Whole Norfolk turkey, pork & sage stuffing, roasting juices

**Served with roast potatoes, brussel sprouts, glazed roots & hispi cabbage**

*We will serve the main course whole at the table. Please nominate your Christmas carver*

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## DESSERTS

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Sherry trifle

Whole Christmas pudding, brandy butter

Whole chocolate & orange tart, crème fraîche

*\*Please choose one of the above dishes for your table  
- all served whole*

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## BRITISH CHEESE BOARD - SUPPLEMENT £5 PER PERSON

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Selection of British cheeses, house chutney, grapes, celery & water biscuits

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**To be taken by the whole table  
Minimum of 12 people**

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE  
PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU