

CHRISTMAS THEATRE IN THE ORANGERY
GO YOUR OWN WAY
22ND NOVEMBER - 23RD DECEMBER 2023

Starters

Leek and potato soup with sourdough croûtons and truffle oil. (V,*VE,*GF,*DF)

Smoked haddock fritter with curry mayonnaise, fennel and coriander salad.

Ham hock and smoked chicken terrine
with piccalilli purée and celeriac remoulade. (GF, DF)

Feta and honey baked bruschetta
topped with fresh pear and radicchio. (*GF,*DF,*VE)



Mains

Roast Norfolk turkey
with pig in blanket, cranberry stuffing, roast potatoes and turkey gravy. (*GF,*DF)

Roast loin of pork
with cranberry stuffing, roast potatoes, cider and apple sauce. (*GF,*DF)

Fillet of salmon
with lemon and herb crushed potatoes, crispy kale, lemon and dill cream. (*GF,*DF)

Balsamic glazed onion tart tatin
topped with crumbled vegan goats' cheese and buttered potatoes. (DF, VE)

Main courses served with seasonal market vegetables.



Desserts

Mature British cheddar served with port and onion chutney and maple oat loaf. (*GF)

Traditional Christmas pudding, brandy custard and redcurrants. (V,*GF,*DF)

Gingerbread and clementine cheesecake served with rum and raisin ice cream.

Sloe gin trifle topped with cinnamon mascarpone and poached blackberries.



Coffee and Mince Pies. (*GF)

(V) Vegetarian, (VE) Vegan, (*V) can be adapted to be Vegan, (GF) comes as Gluten Free, (DF) comes as Dairy Free,
(*G) can be adapted to be Gluten Free, (*DF) can be adapted to be Dairy Free.

For guests with special dietary requirements, a full list of allergens is available on request.
Menu may be subject to Seasonal changes.