

CHRISTMAS THEATRE IN THE ORANGERY MENU

Starters

Roast Parsnip and Apple Soup,
Sage Oil. (VE, V, GF)

Haddock Fishcake,
Watercress Sauce, Shaved Fennel Salad. (GF)

Ham Hock and Apple Terrine,
Apple Chutney, Sourdough. (DF, *GF)

Wild Mushroom and Tarragon Pâté,
Pickled Walnut, Sourdough. (VE, V, *GF)



Mains

Norfolk Bronze Turkey,
Sage and Apricot Stuffing, Pigs in Blankets, Roast Potatoes. (DF)

Rolled Blade of Beef Bourguignon,
Truffle Mash, Pancetta, Chestnut Mushrooms. (GF, *DF)

Seared Salmon,
Caper Crushed Potato, Warm Tartare Sauce. (GF, *DF)

Root Vegetable Wellington,
New Potatoes, Parsnip Purée. (VE, V)



Desserts

Classic Christmas Pudding,
Brandy Sauce. (*VE, *V, *GF)

Chocolate and Orange Cremeux,
Orange Gel, Vanilla Ice Cream. (*VE, V, GF)

Salted Caramel Panna Cotta,
Gingerbread Crumb, Toffee Sauce. (*GF)

Selection of Cheese,
Colston Bassett Stilton, Black Bomber Cheddar,
Apple and Sage Chutney, Crackers. (*GF)



Coffee and Mince Pies

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