

LE STRANGE ARMS

Christmas Day Menu

£130 per guest

STARTERS

Celeriac & apple soup

pickled apple, Norfolk dapple scone

Beetroot cured salmon

apple & fennel slaw, caviar

Shallot tart tatin

poached egg, truffle cream

Duck liver parfait

spiced Winter Chutney brioche toast, pickled cranberries

MAINS

Norfolk roast turkey

stuffing & cranberry jus, all trimmings

Beef wellington

horseradish pomme puree, orange honey-glazed carrots, buttered black cabbage, jus

Chorizo butter baked turbot

buttered kale, sea herbs, champagne caviar cream

Wild mushroom spinach pithivier

parsnip purée, buttered black cabbage, truffle jus

PUDDINGS

Christmas pudding

brandy anglaise

Dark chocolate delice

black cherry gel, charred clementine, caramelised salted white chocolate shard

Spiced plum pear tart

plum curd, lime pear salad, clotted cream, shortbread

Clementine posset

shortbread & candied peel, chocolate soil

Allergy information available upon request

Please let a team member know about any allergies or dietary requirements.

A discretionary service charge of 10% will be added to your table and is split evenly amongst the team

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Christmas Day Kids Menu

Bread to start

salted butter

STARTERS

Soup of the day

house bread & butter

Prawn cocktail

Hummus VG

crudités & toasted flatbread

MAINS

Turkey

pigs in blankets, roast potatoes, root veg, Brussel sprouts & gravy

Salmon en croute

buttered new potatoes, broccoli, cream sauce

Winter squash risotto VG

toasted pumpkin seeds, feta

PUDDINGS

Christmas pudding VG

custard

Chocolate brownie

vanilla ice cream

Sticky toffee pudding

caramel ice cream, butterscotch sauce

Mince pies & petits fours

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