

Christmas Day Lunch menu

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Jerusalem artichoke velouté with toasted almonds and curry oil (GF)

To start – A choice between;

Layered Foie gras and smoked ham hock terrine with pear chutney and candied hazelnut (DF)

Or

Whiskey cured Salmon with beetroot, apple, dill and whipped mustard crème fraiche (GF)

Or

Goat's cheese mousse with salt baked celeriac, pickled beetroot and apple (V)

To follow – A choice between;

Roast breast and slow cooked leg of Norfolk free range turkey with all the trimmings

Or

Pan seared halibut with lemon, ginger, tomato, mussel and white bean cassoulet (GF)

Or

Sage, mushroom and cranberry nut roast pie with honey glazed carrots, parsnips and mushroom gravy (V)

Main courses are served with Duck fat roast potatoes (new potatoes for vegetarians), sprouts with almonds, braised carrot and swede

To finish – A choice between;

'The Star Inn' Christmas pudding, orange curd ice cream and brandy sauce

Or

Dark chocolate delice with pistachio and orange ice cream

Or

Festive spiced cranberry and pecan pudding with orange sorbet (GF) (DF) (V/Vegan)

Or

Selection of English cheese served with seasonal fruit chutney, poached apricots and crackers

(Cheese can be had as an additional course for £7.95 per person)

Digestives

Coffee and festive petit fours

£89.50 per person

*All of our food is prepared freshly by our kitchen team, so some of our dishes may take a little longer than others.
If you have any food allergies or specific dietary requirements, then please consult a member of our team.*