



**WIVETON
BELL**

CHRISTMAS DAY MENU

SNACKS

Goats Cheese Mousse Cracker, *Red Onion*

Crispy Sweet Bread, *Sriracha*

Squid Ink Tapioca Crisp, *Smoked Salmon Mousse*

START

Beetroot & Apple Cured Chalk Stream Trout, champagne pickled cabbage, linseed cracker **GF DF**

Roscoff Onion Soup, parmesan scone **VG GFA**

Thetford Black Pork & Pistachio Terrine, date & prosciutto **GFA**

MAIN

Roast Shalford Turkey, pigs in blankets, apricot & chestnut stuffing, cranberry sauce, gravy **GFA**

brussel sprouts & pancetta, roast potatoes, honey glazed seasonal roots

Miso Marinated Monkfish, sea vegetable & mussel broth, crispy cavolo nero **GF**

Butternut Squash & Mushroom Pithivier, tempura enoki, parsley & celeriac cream **VG**

Barsham Beer Braised Ox Cheek, rosti chip, fennel & sprout top remoulade, shallot **GF**

DESSERT

Lillypud Christmas Pudding, brandy custard, poached clementine **VG**

Black Cherry & Kirsch Trifle

Dark Chocolate Marquise, orange crème fraîche, tiffin

AFTERS

Teas & Coffees, served with petit fours

Cranberry & Pistachio Fudge

Clementine Meringue, *Lemon Balm*

Blackberry Doughnut