



## THE SHIP

# CHRISTMAS DAY MENU

### TO BEGIN

**Brown Caraway roll**, Mushroom and Truffle Focaccia, Farmhouse White, Whipped Butter & Maldon Salt

### 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

Mince Pie