

The Maids Head.

By Chef Scott Osborne Christmas Day Menu 2022

To Start

Roasted Artichoke Velouté, Crispy Onions, Croutons

Christmas Game Terrine, Juniper Spiced Plum Chutney, Farmhouse Crusty Bread

Fig & Goats Cheese Tart, Olive Tapenade, Rocket Leaves

Dressed Crab, Crayfish, Baby Leaves, Lemon, Sliced Wholemeal Bread

Main Event

Roast Norfolk Turkey, Pigs in Blankets, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding

Wicken Leg of Lamb, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding

Grassfed Wicken Sirloin of Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding

Cranberry, Almond & Pomegranate Baked Salmon, Dill Sauce, Sautéed New Potatoes, Samphire

Roasted Mediterranean Vegetable & Olive Gnocchi, Pesto Dressing

Dessert

White Chocolate & Raspberry Roulade, Fresh Raspberries & Pistachios

Treacle Tart, Candied Orange, Pecans, Clotted Cream

Christmas Pudding, Brandy Sauce

Selection of Cheese, Crackers & Chutney

£75 Per Person

Children Under 12 Half Price

(£10 Deposit Per Person Required)