



FRITTON LAKE

CHRISTMAS DAY MENU | £120 per adult

*50% deposit required upon booking with balance due by 11<sup>th</sup> December 2023*

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Smoked goose and fig terrine, burnt orange, red cabbage pickle, charred sourdough

Roasted celeriac, apple soup, truffle oil, focaccia *(ve) (gf)*

Baron Bigod and caramelised shallot tart, shallot purée, candied walnuts *(v)*

Pan fried hand caught scallops, crisp pancetta, watercress, lemon crème fraiche *(gf)*

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Norfolk bronze turkey, goose fat roast potatoes, stuffing, honey glazed carrots,  
pigs in blankets

Roasted turbot, sea vegetable, champagne mussel Beurre Blanc

Spiced Estate venison loin, charred chicory, pickled walnut, celeriac and potato terrine,  
game jus *(n)*

Beetroot and chestnut wellington, braised sprouts, rich mushroom gravy *(n)*

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Christmas pudding, rich brandy cream

Dark chocolate and pistachio tart with Amaretto cherries

Sticky toffee pudding, vanilla ice cream

Truffle baked Baron Bigod, truffle oil, grape and apple chutney, walnut bread *(n)*

Chocolate ganache with Amaretto cherries *(v) (gf)*

v) = vegetarian; (ve) = vegan; (n) = contains nuts; (gf) = gluten free

Please speak with a member of our team if you have any dietary requirement or questions  
The kitchen handles common allergenic ingredients and we cannot guarantee below trace amounts