



FRITTON LAKE

CHRISTMAS DAY MENU | £135 per adult

10% non-refundable deposit required upon booking with balance due on the day.

Pre-orders required by Friday 12th December 2025

Lobster and Crab cocktail.

Shallot & goat's cheese tart, served with beetroot & horseradish relish, bitter leaves & a rapeseed dressing.

Ham hock & parsley terrine.

Spiced parsnip soup with truffle oil & rosemary ciabatta croutons.

Gin cured chalk stream trout with Finnish mustard & dill cucumber.

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Roast fillet of North Sea Cod with puy lentils, pancetta, cavolo nero & pomme purée.

Norfolk Bronze turkey, cranberry & apricot stuffing, pigs in blankets,
duck fat roast potatoes, Yorkshire pudding & roast gravy.

Somerleyton rib of beef, bashed salsify, Yorkshire pudding, duck fat roast potatoes & port red wine Jus.

Artichoke & red onion tarte tatin, kale pesto, pickled squash & mushroom & barley broth.

Served with braised red cabbage, bashed carrots & swede, roast parsnips, brussels sprouts with chestnuts with main meals.

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Traditional Christmas pudding, brandy sauce & Wheatacre thick cream (v).

Basque cheesecake, figs & thyme sugar syrup.

Dark chocolate ganache, cocoa nibs, early harvest olive oil & pink peppercorns (ve).

Baileys Brulé & classis shortbread.

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Artisan cheeses with fig salami, crackers & Old Hall Farm butter

£10 supplement

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 & we cannot guarantee below trace amounts