

# Crab & Cow Leire

## Starters

Spiced Monkfish Scampi, Pea Puree, Roasted Lemon Crème Fraiche

Truffled Wild Mushroom, Garlic & Binham Blue Tart, Charred Baby Leek, Gremolata [vgo]

King Prawn Bruschetta, Tomato & Chorizo Salsa, Lemon Puree, Rocket

Roast Butternut Squash Soup, Goats Curd, Pine Nut Granola [gfo]

Rolled Foie Gras & Duck Breast Galantine, Black Cherry Puree, Pickled Carrots, Toasted Brioche [gfo]

## Mains

Roast Turkey Crown,  
Goose Fat Roast Potatoes, Pigs in Blankets, Wilted Greens Stock Gravy

Roast Rump of Beef,  
Braised Onion, Potato Rosti, Mushroom Puree, Black Olive Tapenade [gf]

Grilled Sea Bass,  
Potato, Leek & Dill Risotto, Oyster Emulsion, Parmesan, Tempura Samphire [gfo]

Braised Pork Belly,  
Seared Scallops, Fondant Potato, Cavalo Nero, Chorizo & Smoked Paprika [gf]

Grilled Cauliflower Steak,  
Charred Leeks, Binham Blue Cream, Roast Shallot & Hazelnut Crumb [gf] [vgo]

## Desserts

Homemade Christmas Pudding, Brandy & Vanilla Sauce,

Sticky toffee Muffin, Clotted Cream, Butterscotch Sauce

Dark Chocolate Torte, Honeycomb, Passion Fruit Curd

Spiced Panettone Cheesecake, Salted Caramel Ice Cream,

Chilled Vanilla & Raspberry Souffle, Baked White Chocolate, Hazelnut Meringue

£35 per person

[vgo] vegan option available

Boxing Day