

# Christmas at The Barsham Arms

## To begin

Barsham bread and whipped herb butter

## Starters

Crab and chive rarebit, black garlic, kohlrabi

Chicken liver parfait, shallot chutney, toasted focaccia, clementine

Black shuck gin cured sea trout, apple, orange and dill

Caramelised onion and chestnut soup, garlic croutons, crispy shallot

## Mains

Roasted Papworth sirloin, beef dripping roast potatoes, Norfolk vegetables and all the trimmings (£5 sup)

Thyme and garlic turkey breast, cranberry stuffing, pigs in blankets,

Norfolk veg and all the trimmings.

Butter baked cauliflower, parsley and almond, roast potatoes, Norfolk veg and all the trimmings.

Pan roasted hake, celeriac, hazelnut, dauphine potato, dill

Venison fillet, salt baked beetroot, pave potato, cavolo nero (£7 sup)

## Dessert

Sticky toffee pudding, caramelised chestnuts, spiced rum ice cream

Chocolate nemesis cake, vanilla ice cream, cocoa nib tuile, white chocolate flexi ganache

Artisan cheese board, sourdough crackers, candis chutney, baked apple

Christmas pudding, brandy and tonka cream, brandy snaps

## To finish

Petit four

**£50 per person/£40 for two courses**

Most dishes can be adapted for dietary requirements, please call to discuss and confirm