

LOFT

Christmas celebration Menu 2021

£45 per person
(5 Course Meal)

£9 Optional Deutz Brut Classic NV, Ay, Champagne pairing

CANAPES

Prawn tempura
Courgette and Parmesan fries (V)
Crispy chicken, lettuce, chilli and sesame
Griddled Slices of Courgette Smoked Hummus, Dried Tomato(V/VE)

STARTER

Venison and black pudding Scotch egg
Roast pumpkin soup, toasted seed, and truffle oil (v)
Tuna Tartare, jalapeño chili, avocado, cucumber and radish, pea shoots, lime
Handmade line caught Smoked Haddock Fish Cake with Lemon Butter sauce

MAINS

New forest mushroom risotto, crispy egg, chestnuts (V)
Grilled South Coast Halibut, pancetta, mushroom, and artichokes
Roasted pork belly, Hispi cabbage, wild mushrooms & black pudding
Grilled calves liver smoked bacon, mushroom, and sage with mashed potato red wine jus
Roasted Norfolk turkey with goose fat potatoes, roasted seasonal vegetable, sage stuffing served cranberry gravy

DESSERTS

Eton Mess
Salted peanut and honeycomb, rocky road
Sticky Toffee Pudding toffee sauce, vanilla ice cream
Hot chocolate fondant, Christmas pudding ice cream

TO FINISH

Coffee and mince pies

Additional Cheese Board to Share

(£9.00 per person)

Served with Port Chutney and Crackers

Please advise if you have any dietary requirements or allergies before ordering.
All gratuities are split between staff. Service charge at 10% is added for tables of 6 or more.