

Canapé Reception

Brancaster smoked salmon, horseradish crème fraîche, beetroot gel

Beef carpaccio, hazelnut tapenade, truffle, Parmesan crisp

Crispy polenta, salt-baked celeriac purée, black truffle

Pre-Starter

Spiced parsnip soup, parsnip crisps VG

Starter

Pan-seared scallops, cauliflower purée, crisp pancetta,
hazelnut & sage brown butter.

Main

Roast turkey, stuffing, pigs in blankets, roast potatoes, seasonal vegetables

Dessert

Malted Christmas pudding, whiskey custard VG

Cheese

Smoked Dapple, honeycomb, celery

Binham Blue, fig & mustard chutney, white grape

Truffle Baron Bigod, onion chutney, red grape

all served on water biscuit

Please inform your server of any dietary requirements before they take your order.
A discretionary charge of 12.5% will be added to your bill. This charge is distributed
among the entire team at The Maltings.

Canapé Reception

Brancaster smoked salmon, horseradish crème fraîche, beetroot gel

Beef carpaccio, hazelnut tapenade, truffle, Parmesan crisp

Crispy polenta, salt-baked celeriac purée, black truffle

Pre-Starter

Spiced parsnip soup, parsnip crisps VG

Starter

Wild mushroom & tarragon pâté, pickled chanterelles, sourdough toast VG

Main

Sweet potato, truffle and vegan feta Wellington, served with roast potatoes & seasonal vegetables VG

Dessert

Malted Christmas pudding, whiskey custard VG

Cheese

Smoked Dapple, honeycomb, celery

Binham Blue, fig & mustard chutney, white grape

Truffle Baron Bigod, onion chutney, red grape

all served on water biscuit

Please inform your server of any dietary requirements before they take your order.
A discretionary charge of 12.5% will be added to your bill. This charge is distributed among the entire team at The Maltings.