

DINNER SET MENU

3 courses £39

Celeriac, apple & hazelnut soup (VG)
Toasted hazelnuts, parsley oil

Chicken liver parfait
Onion marmalade, cornichons, toasted brioche

Oak smoked salmon
Pickled cucumber, dill, buttermilk dressing, watercress, toast

Roasted squash salad (VG)
Pomegranate, cumin, cashew crumb, labneh, winter leaves

Roast Norfolk bronze turkey
Roast potatoes, brussels sprouts, chestnuts, roast carrots,
pigs in blankets, bread sauce & turkey gravy

8hr red wine braised beef
Creamed potatoes, brussels sprouts, roast carrots, red wine sauce

Baked line caught cod loin
Spiced carrot purée, crispy sprouts, parsley, caper & horseradish sauce

Sweet potato & lentil Wellington (VG)
Roast potatoes, brussels sprouts, chestnuts, roast carrots

Christmas pudding (V)
Brandy butter, custard

Baked vanilla cheesecake (V)
Blueberry compote

Warm chocolate brownie (VG)
Armagnac prunes, coconut chocolate chip ice cream

Red wine poached pear (VG)
Mulled wine syrup, toasted almonds, bitter chocolate ice cream

Add a cheese course for £4 per person

Add mince pies & chocolate truffles for £2 per person

(V) Suitable for vegetarians (VG) Suitable for vegans.

Concerned about the presence of allergens or ingredients in our foods? Please ask your server for more information before ordering. All products are subject to availability. All prices include VAT. There may be an optional service charge added to your bill.