

# CHRISTMAS MENU

3 courses £45

*(PB) Plant based | (DIF) Dairy ingredient free | (GIF) Gluten ingredient free*

## STARTERS

Spiced butternut squash soup  
toasted pumpkin seeds, lemongrass, ginger (PB) (GIF) (DIF)

Oak smoked salmon  
pickled cucumber, capers, lemon, chive crème fraîche, toast (DIF & GIF upon request)

Ham hock & parsley terrine  
piccalilli, shallot & parsley salad, toast (GIF upon request)

Salt baked beetroot salad  
smoked aubergine purée, cumin, pomegranate,  
pickled carrot, green chilli, coriander (PB) (GIF) (DIF)

## MAINS

Roast Norfolk bronze turkey  
roast potatoes, sprouts, pigs in blankets, roast carrots,  
bread sauce, cranberry sauce & turkey gravy (DIF & GIF upon request)

Braised beef 'Bourguignon' pie  
mashed potato, seasonal greens, red wine sauce

Roast fillet of sea bream  
black olive & herb potatoes, kale, tomato & caper dressing (GIF) (DIF upon request)

Mushroom Wellington  
roast potatoes, sprouts, roast carrots, vegan gravy (PB) (DIF)

## PUDDINGS

Traditional Christmas pudding, brandy butter, vanilla custard

Chocolate ganache tart, crème fraîche, salted caramel

Passion fruit & coconut cheesecake, passion fruit & ginger sauce (PB) (GIF)

*We offer plant based & GIF Christmas pudding to substitute any dessert*

## EXTRAS

Add a bowl of pigs in blankets £7 per bowl

Add mince pies & chocolate truffles £4 per person

Add a cheeseboard to share £7 per person