

CHRISTMAS MENU

3 courses £48

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

STARTERS

Spiced cauliflower soup
crispy madras shallots, kaffir lime & curry oil (PB) (GIF) (DIF)

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

Chicken liver parfait
spiced apple chutney, cornichons, pickled shallot salad, melba toast (GIF upon request)

Roasted squash & endive salad
parsley & pine nut crumb, vegan labneh,
pomegranate, coriander, Clementine (PB) (GIF) (DIF)

Lobster & prawn cocktail
Marie Rose, cos, apple, cucumber (DIF) (GIF upon request)
£10 supplement

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
roast potatoes, green beans, red wine sauce (DIF & GIF upon request)

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

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

8hr red wine braised shoulder of beef
black truffle mashed potato, buttered kale,
bone marrow & red wine sauce (GIF) (DIF upon request)
£10 supplement

CHRISTMAS MENU

3 courses £48

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

PUDDINGS

Traditional Christmas pudding,
brandy butter, vanilla custard (V)

Chocolate ganache tart,
crème fraîche, salted caramel (V)

Passion fruit & mango cheesecake,
tropical fruit salad, mint, passionfruit gel (PB) (GIF)

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

EXTRAS

Add a bowl of pigs in blankets £6 per bowl

Add mince pies £3.5 per person

Add a cheeseboard to share £8 per person

Add chocolate truffles £2.5 per person