

# CHRISTMAS MENU

2 courses £43.50 | 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)

## 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 (PB) (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)

## 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