

CHRISTMAS MENU



£75 PER PERSON

Bread, Butter & Olive Oil

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Roasted Butternut Squash Soup, Sourdough Croutons (vg)

Beetroot & Stilton Tart, Spiced Candied Walnuts (v)

Dill Cured Salmon, Rye Bread & Horseradish

Smoked Duck, Fennel & Orange Salad (gf) (df)

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Roast Norfolk Bronze Turkey, Chestnut Stuffing & Seasonal Trimmings (df)

Pan Roasted Cod, Samphire, Caper & Brown Butter (gf)

Braised Featherblade of Beef, Port & Rosemary Jus (gf)

Wild Mushroom Wellington, Red Wine & Cranberry Sauce (vg)

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Passion Fruit Posset, Pomegranate & Meringue Snow (v) (gf)

Chocolate & Coconut Pot de Crème, Spiced Shortbread (vg)

Clementine & Almond Cake, Crème Fraîche (v) (gf)

Colston Bassett Stilton, Seasonal Chutney & Crackers (v)

(v) vegetarian (vg) vegan (df) dairy free (gf) gluten free. Please note that nuts, cereals, gluten and other allergens are present in our kitchen. Menu descriptions may not include all ingredients. Please let the team know of any allergies or intolerances.