

CHRISTMAS MENU

2 courses £43.50 3 courses £48

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

STARTERS

Spiced butternut squash soup
crispy madras pumpkin seeds, kaffir lime, coriander oil (PB) (GIF) (DIF)

Scottish smoked salmon,
pickled cucumber, crème fraiche, lemon, toast (DIF & GIF upon request)

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

Roasted beetroot & smoked aubergine salad
orange, chickpea croutons pomegranate, herb dressing (PB)

MAINS

Roast Norfolk bronze turkey
roast potatoes, sprouts, pigs in blankets, roast carrots, braised red cabbage,
bread sauce, cranberry sauce & turkey gravy (DIF & GIF upon request)
(Halal turkey provided on request)

Braised beef 'Bourguignon' pie
crushed winter root vegetables, green beans, red wine sauce
(PB DIF & GIF upon request)

Roasted Hake fillet
crushed winter root vegetables, green beans & shallots, herb butter,
tomato & herb dressing
(GIF) (DIF upon request)

Mushroom, sweet potato & lentil Wellington
roast potatoes, sprouts, roast carrots, vegan gravy (PB) (DIF)

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PUDDINGS

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

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

Bramley apple crumble tart,
caramelised apple, calvados sauce, vanilla ice cream (V)

Passionfruit and mango cheesecake,
tropical fruit salad, mint, passionfruit gel (V, 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 £8 per person