

CHRISTMAS MENU

3 courses £49.5

(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, toast (GIF upon request)

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

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

MAINS

Roast Norfolk bronze turkey
roast potatoes, sprouts, crushed Winter roots, 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)

220g Dry aged ribeye steak (£10 supplement)
confit garlic, watercress, fries, peppercorn sauce

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

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

FESTIVE EXTRAS

Add a bowl of pigs in blankets £6 per bowl

Add mince pies £3.5 per person

Add a cheeseboard £8 per person