



# CHRISTMAS MENU

*3 courses £47 per person*

## STARTERS

Celeriac & Bramley apple soup, celery & walnuts (vg)  
(Gluten free option available)

Chicken liver parfait, onion marmalade, toasted sourdough  
(Gluten free option available)

Wild mushroom & truffle arancini, tomato relish, shaved parmesan (v)  
Hot smoked salmon scotch egg with curried mayo

## MAINS

Roast Norfolk turkey, pigs in blankets, stuffing, Brussels sprouts &  
chestnuts with roasted vegetables

Grilled Cornish sea bream, red pepper & pine nut Caponato, aubergine  
Caviar (gf)

Beetroot & squash wellington, smoked onion puree (v) (vg option available)



Hereford braised beef, parsley & horseradish mash with roasted carrots (gf)

## DESSERTS

Christmas pudding with brandy sauce  
Bailey's cheesecake

Whole baked apple with raisins, almonds, calvados and vanilla ice cream  
(vg) (gf)

A selection of British cheese with biscuits and chutney



*Ingredients are sourced primarily from local British suppliers, taking advantage of seasonal change. Allergen information available upon request.  
A discretionary 12.5% service charge will be added to your bill.*