



Festive Menu

3 courses £50 per person

STARTERS

Celeriac & Bramley apple soup, celery & walnuts (vg) (gf on request)

Chicken liver parfait, onion marmalade, toasted sourdough (gf on request)

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

Sea Bream Fillet, winter Greens, herb potatoes,

Beetroot & squash wellington, smoked onion puree, Brussels sprouts & chestnuts with roasted vegetables (vg)


Hereford braised beef, parsley & horseradish mash with roasted carrots

DESSERTS

Christmas pudding, brandy sauce

Mulled wine poached pears, 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.

