

# 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

# CHRISTMAS MENU

3 courses £49.5

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

## 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