



CHRISTMAS MENU

TWO COURSES £40 / THREE COURSES £45
£50/£55 INCLUDING HALF A BOTTLE OF WINE

STARTERS

LOBSTER BISQUE

Poached claw

OAK SMOKED SALMON, CAVIAR, SOUTH COAST PRAWNS

Avocado, Marie Rose sauce

BETROOT AND CHESTNUT SALAD

Balsamic and olive oil

DUCK LIVER PARFAIT

Sourdough toast

MAINS

ROAST BEETROOT RISOTTO

Cured goats cheese mousse

24-DAY AGED YORKSHIRE SMALL FARM ROAST RIB OF BEEF

Roast potatoes, carrots, cauliflower cheese, jus and Yorkshire pudding

CRISP SKIN WILD SALMON FILLET

New Potatoes

ROAST BREAST OF NORFOLK TURKEY

Seasonal traditional roast vegetables, onion and sage stuffing, pigs in blankets, turkey jus

DESSERTS

MINCE PIES AND CHRISTMAS PUDDING

Brandy sauce

MULLED WINE POACHED PEAR

Crème fraiche

TIRAMISU

CHOCOLATE FONDANT

Vanilla Ice Cream

All prices include VAT. A discretionary 12.5% service charge will be added to your bill