

Snacks

Pecan & cranberry popcorn for the table

Starters

Celeriac & parsnip velouté (vg)
truffle oil, toasted hazelnuts

Ham hock terrine
spiced apple chutney

Beetroot cured salmon gravadlax
pickled cucumber, horseradish cream cheese

Main course

Roasted Norfolk Bronze turkey
duck fat roast potatoes, chestnut stuffing, bread sauce, glazed carrots, parsnips, Brussel sprouts, pigs in blankets, turkey gravy

Nut roast (vg)
rosemary roast new potatoes, carrots, Brussel sprouts, gravy

Hake cassoulet
white bean & chorizo stew, herb oil

Pudding

Christmas pudding (v)
brandy butter or custard

"Pommes Exquis"
apple & blackberry French toast pudding, crème anglaise

Warm frangipane bar (vg)
caramelised cinnamon pear

3 courses £40

(vg) vegan (v) vegetarian