

## Snacks

**Pecan & cranberry popcorn for the table**

## Starters

**Chicken liver parfait choux buns**

with caramelised onions & a smoked tomato dressing

**Hot smoked salmon pancakes**

with chives & a preserved lemon crème fraîche

**Squash & roasted chestnut velouté**

with warm cornbread & truffled artichoke relish

**Beetroot & parsnip fritti**

with pickles & a mango dressing

## Mains

**Roasted Norfolk Bronze turkey**

duck fat roast potatoes, maple glazed root vegetables, Pigs in Blankets, spiced cranberries & bread sauce

**Pumpkin, chestnut & mushroom Wellington (vg)**

parsnip boxty, sprout tops & a green peppercorn cream

**Pan roasted Cornish hake**

Jerusalem artichoke purée, roasted garlic, kale & a red wine jus

**Roast lamb shoulder, apricot & mint crumble**

spiced lentils, burnt bitters, beetroot & a horseradish salsa verde

## Puddings

**Christmas pudding (v)**

with brandy butter or custard

**Lemon tart (vg)**

lychee gel, fresh grapefruit, orange & coconut granola & clementine sorbet

**Dark chocolate sandwich**

with an orange centre, chestnut cream, rum & raisin ice cream and a shot of triple sec

**Spiced poached pear**

with vanilla caramel, honey crèmeux, frangipane biscuit, whipped ganache & a ginger crumble

**3 courses £55**

(vg) vegan (v) vegetarian