



CHRISTMAS MENU

2 courses £31 | 3 courses £36

STARTERS

Celeriac & apple soup

brown butter croutons, sage, parsley oil (VG)

Oak smoked salmon

pickled cucumber, capers, lemon, chive crème fraîche, toast

Chicken liver parfait

confit onion & sherry marmalade, cornichons, dressed leaves, toasted sourdough

Roasted squash & endive salad

lovage crumb, vegan labneh, pomegranate, coriander, clementine (VG)

MAINS

Roast Norfolk bronze turkey

roast potatoes, sprouts, pigs in blankets, roast carrots,
bread sauce, cranberry sauce & turkey gravy

12hr braised beef feather blade

truffle mashed potato, savoy cabbage, red wine sauce

Grilled fillet of sea bream

roasted squash, kale, pearl barley, lemon dressing

Mushroom Wellington

chestnuts, sprouts, glazed carrots, vegan gravy (VG)

PUDDINGS

Christmas pudding

brandy butter, custard (V)

Sticky toffee pudding

toffee sauce, vanilla ice cream (V)

Valrhona chocolate pot

crème fraîche, honeycomb (V)

Supplement

Add a cheese course £7 per person

Add mince pies & chocolate truffles £3 per person

