



WILD HEART

by Garry Hollihead

christmas

THREE-COURSE

£40 PER PERSON

STARTERS

Beef Carpaccio

Wasabi dressing and pickled beetroots

Roast Butternut Squash Soup

Goats curd and pistachio

MAINS

Free Range Norfolk Bronze Turkey with Chestnut

Apple and Golden Raisin Stuffing

Roast potatoes and seasonal winter vegetables, and fresh cranberry sauce

Cherry Vine Tomato Tart, Smoked Aubergine

Red onion marmalade and wild rocket tempura

DESSERTS

Textured Chocolate Fudge Tart

Madagascan vanilla ice-cream and honeycomb

**Only available Tuesdays-Thusdays
Maximum 30 pax**

*As allergens are present in our kitchen and some ingredients "may contain" warnings, we cannot guarantee menu items will be completely free from an allergen.
A discretionary 12.5% service charge will be added to your final bill*

