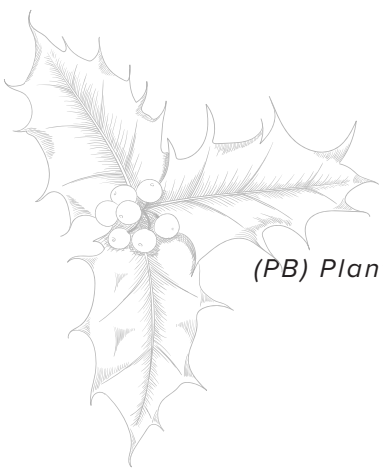




# CHRISTMAS MENU

2 courses £36 | 3 courses £39.50

(PB) Plant based | (DIF) Dairy ingredient free | (GIF) Gluten ingredient free

## STARTERS

Spiced cauliflower soup  
crispy madras shallots, kaffir lime & curry oil (PB) (GIF) (DIF)

Oak smoked salmon  
pickled cucumber, capers, lemon, chive crème fraîche, toast (DIF & GIF upon request)

Chicken liver parfait  
spiced apple chutney, cornichons, pickled shallot salad, melba toast (GIF upon request)

Roasted squash & endive salad  
parsley & pine nut crumb, vegan labneh, pomegranate, coriander, Clementine (PB) (GIF) (DIF)

Grilled Scottish scallops - £10.00 supplement  
'nduja & sherry brown butter (GIF)

## MAINS

Roast Norfolk bronze turkey  
roast potatoes, sprouts, pigs in blankets, roast carrots,  
bread sauce, cranberry sauce & turkey gravy (DIF & GIF upon request)

8hr red wine braised shoulder of beef  
truffle mashed potato, buttered kale, red wine & bone marrow sauce (GIF) (DIF upon request)

Roasted fillet of sea bream  
black olive & herb crushed potatoes, kale, tomato & caper dressing (GIF) (DIF upon request)

Mushroom Wellington  
roast potatoes, sprouts, roast carrots, vegan gravy (PB) (DIF)

220g dry aged ribeye steak - £10.00 supplement  
confit garlic, watercress, fries, peppercorn sauce

## PUDDINGS

Traditional Christmas pudding  
vanilla custard, brandy butter (V)

Valrhona dark chocolate pot  
crème fraîche, honeycomb (V)

Bramley apple crumble tart  
caramelised apple, calvados sauce, vanilla ice cream (V)

Plant based passionfruit & mango cheesecake  
tropical fruit salad, mint, passionfruit gel (V) (PB) (GIF)

*We offer a plant based & GIF Christmas pudding to substitute any dessert*

Supplement

Add a bowl of pigs in blankets £6.00

Add a cheese course £8.00 per person

Add mince pies £3.50 per person

