



CHRISTMAS MENU

2 courses £36.50 | 3 courses £40

(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

