



FESTIVE THREE-COURSES *LUNCH £65 - DINNER £85*



STARTERS

Severn & Wye Smoked Salmon

*Sweet pickled cucumber, seaweed, capers, lemon
Roast Kidderton Goat's Cheese*

Spiced beetroot, black olive caramel, shallots (V / Vg available)

*Roast Butternut Squash Soup
Black trumpet mushrooms, caramelised pistachios*

MAINS

Free Range Norfolk Bronze Turkey

*Chestnut & apple stuffing, roast potatoes, smashed celeriac & carrot
Brussels sprouts, chestnuts, shallots, fresh cranberry sauce*

Roast Wild Sea Bass

Mussels, crispy fried anchovy fillets, sea & earth velouté

Cherry Vine Tomato Tart (V / Vg available)

Smoked aubergine, red onion marmalade

AFTERS

Christmas Pudding

Mini Festive Tarts

Dark chocolate & toffee, Pecan & Pumpkin & pecan

Chocolate & Tofu Mousse (Vegan)

Jack Daniels festive spiced kumquats

Selection of Artisan Cheese

Fig & golden raisin chutney, toasted rustic sourdough

Served to All

Mini Crumble Mince Pies

PLEASE NOTE
THIS IS NOT A SHARING MENU AND REQUIRES PRE-ORDER.
AVAILABLE FOR EXCLUSIVE TAKEOVER EVENTS OR TABLES
OF 10 OR MORE WITH ADVANCE NOTICE.