



Christmas Menu

£45 for 3 courses

Glass of prosecco on arrival

STARTERS

Dressed Cornish crab

celeriac remoulade, watercress, lemon, toast

Oak smoked salmon

pickled cucumber, dill, buttermilk dressing, watercress, toast

Smoked duck & frisée salad

crispy duck egg, pickled mushroom, hazelnuts, truffle dressing

Pear & chicory tart

onion jam, blue cheese croquette, pickled walnuts, mustard dressing

MAINS

Roast breast of Guinea fowl

pork & sage sausage roll, braised red cabbage, crispy sprouts, Madeira sauce

Grilled sea bream

lobster & chive crushed potato, wilted spinach, shellfish sauce

Roasted Chateaubriand for two (€10pp supp)

sautéed sprouts, potato, sage & onion gratin, cheddar crumb, watercress, red wine sauce

Sweet potato & lentil Wellington (V)

roast potatoes, brussels sprouts, chestnuts, roast carrots

Roast Norfolk bronze turkey

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

PUDDINGS

Chocolate nemesis (V)

Armagnac prunes, vanilla ice cream

Red wine poached pear (V)

mulled wine syrup, toasted almonds, mascarpone

Lincolnshire poacher, Colston Bassett stilton, Brie de Meaux

chutney, crackers, grapes

Christmas pudding (V)

brandy butter, custard

Add mince pies & chocolate truffles for £2 per person



AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU