

# Christmas menu

2 courses £24  
3 courses £29

WINES *Pre-order any of the wines below and receive 10% off of your order*

White	🍷	Red	🍷
Picpoul De Pinet, FRA, 2016	22	Santa Julia Malbec, Mendoza, ARG, 2016	23.5
Domaine Tremblay, Petit Chablis, FRA, 2016	26	Chateau Le Martin, Grand Vin De Bordeaux, FRA, 2010	24.5
Framingham, Sauvignon Blanc, NZ, 2016	27.5	Gavanza Rioja, ESP, 2008	26.5

## STARTERS

### **Sourdough, salted butter & olive oil for the table**

Roast cauliflower soup, rarebit toast

Game terrine, truffle butter, apple & pear chutney

"Chapel & Swan" smoked salmon, pickled cucumber, horseradish cream

Baked aubergine, za'atar, pomegranate, buttermilk dressing

## MAIN COURSES

### **Served with roasted potatoes, brussel sprouts, glazed roots & hispi cabbage**

Norfolk turkey, stuffing, pigs in blankets & roasting juices

Baked Atlantic cod, lemon butter sauce

Glazed short rib, horseradish & red wine jus

Wild mushroom & spinach pithivier, truffle sauce

DESSERTS	COCKTAILS
Clementine & prosecco trifle	<b>To Start</b>
Christmas pudding, brandy butter	<b>Barrel Aged Negroni</b>
Sticky toffee pudding, caramel sauce & vanilla ice cream	Gin, sweet vermouth, Campari 8.5
Chocolate & orange tart, crème fraîche	<b>Hugo</b>
<i>•mince pies for the table•</i>	Gin, elderflower, mint, cucumber, soda 8
<b>CHEESE COURSE-</b> £5 per person	<b>To Finish</b>
Selection of British cheeses, grapes, house chutney, celery & water biscuits	<b>Boulard Calvados</b>
	Pays d'Auge, Grade Solage 4.1
	<b>Espresso Martini</b>
	Vodka, Kahlua, espresso, sugar syrup 9

A DISCRETIONARY 12.5% 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