



CHRISTMAS MENU

2 courses £28 | 3 courses £33

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

STARTERS

Spiced butternut squash soup
toasted pumpkin seeds, lemongrass, ginger (PB) (GIF) (DIF)

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

Ham hock & parsley terrine
piccalilli, shallot & herb salad, toast (DIF) (GIF upon request)

Salt baked beetroot salad
smoked aubergine purée, cumin, pomegranate, pickled carrot, green chilli, coriander (PB) (GIF) (DIF)

MAINS

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

12hr braised beef feather blade
confit garlic mashed potato, buttered kale, shallot & red wine sauce (GIF) (DIF upon request)

Grilled fillet of sea bream
braised & creamed fennel, pickled cucumber & dill salad (GIF) (DIF upon request)

Mushroom Wellington
roast potatoes, sprouts, glazed carrots, plant based gravy (PB)

PUDDINGS

Christmas pudding
vanilla custard, brandy butter (V)

Sticky toffee pudding
banana bread, toffee sauce, vanilla ice cream (V)

Blackberry trifle
mulled wine jelly, lemon sponge, vanilla cream (V) (GIF upon request)

Valrhona chocolate pot
crème fraîche, honeycomb (V) (GIF)

*We offer a plant based & GIF Christmas pudding to substitute any dessert
PB Sticky toffee pudding available upon request*

Supplement

Add a bowl of pigs in blankets £6.50

Add a cheese course £7 per person

Add mince pies £3 per person