

FESTIVE MENU

3 Courses £55

TO START

Celeriac & chestnut soup with herb croutons (vg)

Chicken liver parfait, onion marmalade and
toasted sourdough (gf-a)

Wild mushroom, blue cheese & truffle arancini, tomato
relish and shaved parmesan (v)

Salmon pastrami, ricotta, horseradish and rye bread

MAINS

Roast Norfolk turkey, pigs in blankets, stuffing, Brussels
sprouts & chestnuts with roasted vegetables

Pan-roasted sea bass with herb-roasted potatoes & greens
with caviar butter sauce (gf)

Beetroot & squash wellington, Jerusalem artichoke puree,
red onion gravy. Brussels sprouts and chestnuts with
roasted vegetables (vg)

Hereford braised beef, shallots, wild mushrooms, confit
carrot and parsnip puree

PUDDINGS

Christmas pudding and brandy sauce

Mulled wine poached pears and vanilla ice cream (vg) (gf)

Chocolate Brownie and salted caramel ice cream (v)

A selection of British cheese with biscuits and chutney

Ingredients are sourced primarily from local British suppliers. Allergen information is available upon request. V: Vegetarian, VG: Vegan, GF: Gluten Free, GF-A: Gluten Free Available. A discretionary 12.5% service charge will be added to your bill.