CHRISTMAS MENU

2 courses £37 | 3 courses £42

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

STARTERS

Spiced butternut squash soup
crispy madras pumpkin seeds, kaffir lime, coriander oil (PB) (GIF) (DIF)

Potted smoked salmon
caper purèe, cucumber & fennel salad, dill, crème fraîche, toast (GIF upon request)

Chicken liver parfait
spiced apple chutney, cornichons, pickled shallot salad, toast (GIF upon request)

Roasted beetroot & smoked aubergine salad
orange, chickpea croutons, pomegranate, herb dressing (PB) (GIF) (DIF)

MAINS

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

8hr red wine braised shoulder of beef
red wine sauce (GIF) (DIF upon request)

Mushroom & lentil Wellington
vegan gravy (V) (PB) (DIF)

All of the above served with
roast potatoes, sprouts, crushed winter roots & braised red cabbage

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Roasted Hake fillet
crushed winter root vegetables, grilled broccoli, herb butter,
tomato & herb dressing (GIF) (DIF upon request)

220g Dry-aged ribeye steak
confit garlic, watercress, fries, peppercorn sauce
£10 supplement

PUDDINGS

Traditional Christmas pudding, vanilla custard, brandy butter (V)

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

Bramley apple crumble tart, caramelised apple, calvados sauce, vanilla ice cream (V)

Plant based passionfruit & mango cheesecake
tropical fruit salad, mint, passionfruit gel (V) (PB) (GIF)

We offer a plant based & GIF Christmas pudding to substitute any dessert

FESTIVE EXTRAS

Add a bowl of pigs in blankets £6
Cheese course £8 per person
Mince pies £3.50 per person

AN OPTIONAL 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