



# CHRISTMAS MENU

2 courses £31 | 3 courses £36

## STARTERS

Celeriac & apple soup  
brown butter croutons, sage, parsley oil (VG)

Oak smoked salmon  
pickled cucumber, capers, lemon, chive crème fraîche, toast

Chicken liver parfait  
confit onion & sherry marmalade, cornichons, dressed leaves, toasted sourdough

Roasted squash & endive salad  
lovage crumb, vegan labneh, pomegranate, coriander, clementine (VG)

## MAINS

Roast Norfolk bronze turkey  
roast potatoes, sprouts, pigs in blankets, roast carrots,  
bread sauce, cranberry sauce & turkey gravy

12hr braised beef feather blade  
truffle mashed potato, savoy cabbage, red wine sauce

Grilled fillet of sea bream  
roasted squash, kale, pearl barley, lemon dressing

Mushroom Wellington  
chestnuts, sprouts, glazed carrots, vegan gravy (VG)

## PUDDINGS

Christmas pudding  
brandy butter, custard (V)

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

Valrhona chocolate pot  
crème fraîche, honeycomb (V)

### Supplement

*Add a cheese course £7 per person*

*Add mince pies & chocolate truffles £3 per person*

