



CHRISTMAS MENU

2 courses £32 | 3 courses £37

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

