



CHRISTMAS MENU

3 courses £39

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

Braised beef shin pie
roast potatoes, green beans, red wine sauce

Roast fillet of sea bream
confit potatoes, green beans, shellfish butter sauce

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

PUDDINGS

Christmas pudding
brandy butter, custard (VG upon request)

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

Valrhona chocolate pot
crème fraîche, honeycomb (V)

Cheese course
£7 per person supplement

Extras

Add a bowl of pigs in blankets £7 per bowl

Add mince pies & chocolate truffles £3 per person

*Add a cheese platter £35
Colston Basset Stilton, Lincolnshire Poacher, Brie de Meaux,
crackers, bread sticks, grapes & chutney*

