



# CHRISTMAS MENU

3 courses £35

## 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*

