



PLATINUM MENU

3 courses £55

STARTERS

Pheasant & black pudding terrine
Granny Smith apple, frisée, pickled grape, toasted brioche

Monkfish scampi
bloody mary ketchup, dressed leaves, lemon

Mushroom parfait
sauterne jelly, endive, toasted sourdough (VG)

MAINS

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

Butternut squash risotto
roasted butternut squash, gremolata, black truffle (VG)

12hr braised beef shoulder 'Bourguignon'
truffle mash, green beans, smoked bacon, red wine sauce

Grilled fillet of salmon
potted shrimp butter, tenderstem broccoli, herb crushed potatoes

PUDDINGS

Christmas pudding
brandy butter, custard (VG upon request)

White chocolate & vanilla cheesecake
blackberry & gin coulis (V)

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

Chocolate & salted caramel tart
crème fraîche, lime (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*

