



Christmas Menu

2 courses £25 / 3 courses £30

Prosecco on arrival £5 per person

STARTERS

Celeriac, apple & hazelnut soup (VG)
toasted hazelnuts, parsley oil

Chicken liver parfait
onion marmalade, cornichons, toasted brioche

Oak smoked salmon
pickled cucumber, dill, buttermilk dressing, watercress, toast

Roasted squash salad (VG)
pomegranate, cumin, cashew crumb, labneh, winter leaves

MAINS

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

8hr red wine braised beef
creamed potatoes, brussels sprouts, roast carrots, red wine sauce

Baked line caught cod loin
spiced carrot purée, salt cod croquette, crispy sprouts, parsley, caper & horseradish sauce

Sweet potato & lentil Wellington (VG)
roast potatoes, brussels sprouts, chestnuts, roast carrots

Supplement £10 per person

240g Ribeye steak
watercress, confit garlic, pepper sauce, fries

EXTRA SIDES ALL SERVED FAMILY STYLE

Potato, sage & onion gratin, cheddar crumb (V) £5 (serves 2)

Smoked bacon & chestnut mac & cheese £5 (serves 2)

Hot brussels sprout 'Caesar' £5 (serves 2)

PUDDINGS

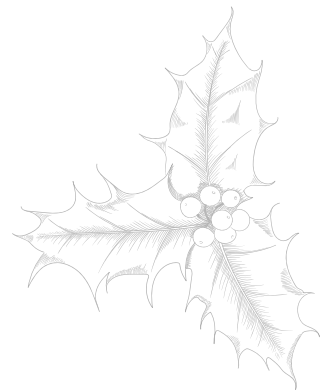
Christmas pudding (V)
brandy butter, custard

Baked vanilla cheesecake (V)
blueberry compote

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

Add a cheese course for £4 per person

Add mince pies & chocolate truffles for £2 per person



AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU