

Christmas Menu

£50 per head
3 Course Menu

Glass of fizz on arrival
Smoked salmon & cucumber canapé

STARTERS

Dressed Cornish crab

brown crab mayonnaise, celeriac, watercress, lemon

Beef carpaccio

aged parmesan, parsley root purée, salsify crisp

Salt baked beetroot

truffle goat's curd, hazelnut praline, apple, bitter leaves (v)

MAINS

Traditional roast Norfolk turkey

roast potatoes, sprouts & smoked bacon, chestnuts,
roast carrots, bread sauce, turkey gravy

Roasted haunch of venison

charred pear, black pepper, savoy cabbage, truffled parsnip

Grilled sea bream

crispy squid, caponata, squid ink, lemon dressing

Cauliflower & ricotta tortellini

capers, raisins, brown butter vinaigrette (v)

PUDDINGS

Christmas pudding

brandy butter, vanilla custard (v)

Red wine poached pear

mulled wine syrup, toasted almonds, mascarpone (v)

Valrhona chocolate pot

crème fraîche, honeycomb, salted caramel (v)

Add a cheese course for £4/person (v)

AFTERS

Coffees & Teas

Mince pies & chocolate truffles for the table (v)

AN OPTIONAL 12.5% 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