



CHRISTMAS MENU

2 courses £32 | 3 courses £37

STARTERS

Roasted butternut squash soup
lemongrass, ginger, green chilli, toasted pumpkin seeds (VG)

Oak smoked salmon
pickled cucumber. Capers, lemon, chive crème fraiche

Old spot pork terrine
cornichons, onion marmalade, shallot & parsley salad toast

Beetroot & stilton salad
Granny Smith apple, endive, beetroot dressing (V)

MAINS

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

Flat iron steak
watercress, fries, garlic butter

Roast fillet of sea bream
herb crushed potatoes, black olive, capers, braised fennel, tomato butter

Sweet potato & mushroom wellington
chestnuts, sprouts, glazed carrots, vegan gravy (VG)

PUDDINGS

Christmas pudding
brandy butter, custard (V)

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

Valrhona chocolate pot
crème fraiche, honeycomb (V)

Supplement

Add a cheese course £5 per person

Add mince pies & chocolate truffles £3 per person

