



FESTIVE MENU

3 courses £40 per person



STARTERS

Celeriac and sage soup, candied chestnuts (v)

Chicken liver parfait, house chutney

Hot smoked salmon Scotch egg, curried mayo

Devilled Portland crab on toast

MAINS

• **Fish and meat options are gluten free on request**

Grilled rib eye, chips, watercress salad, mustard mayo

Pan fried fillet of sea bass, creamed spinach, spiced puy lentils



Roast Norfolk turkey, pigs in blankets, stuffing, brussel sprouts & chestnuts, roasted vegetables, cranberry sauce

Beetroot and squash Wellington, smoked onion puree (vg)

DESSERTS

Christmas pudding, brandy sauce


Bailey's cream cheesecake



Sticky toffee pudding, vanilla ice cream

British artisan cheese plate, biscuits and chutney

Ingredients are sourced primarily from local British suppliers, taking advantage of seasonal change. Allergen information available upon request.
A discretionary 12.5% service charge will be added to your bill.



FESTIVE SHARING MENU

A selection of sliders and small plates
£15 per person

Wild mushroom & blue cheese arancini (v)
Mini fish & chips
Honey glazed chipolatoes
Quail Scotch egg
Glamorgan sausage, apple compote
BBQ chicken wings

PRE-ORDER DRINKS

WHITE WINE

Borsao Macabeo 19.5
Piattini Pinot Grigio 23
Cloud Factory Sauvignon Blanc 28

RED WINE

Rame Garnacha 19.5
Sun & Air Merlot 23
Tesoro de los Andes Malbec 27

SPARKLING WINE & CHAMPAGNE

Fontessa Prosecco 29.5
Henners Brut 39.5