



Festive Menu

3 courses £45 per person

STARTERS

Celeriac & Bramley apple soup, celery & walnuts (vg) (gf option available)

Chicken liver parfait, onion marmalade, toasted sourdough
(gf option available)

Wild mushroom & truffle arancini, tomato relish, shaved parmesan (v)

Hot smoked salmon scotch egg with curried mayo

MAINS

Roast Norfolk turkey, pigs in blankets, stuffing, Brussels sprouts & chestnuts with roasted vegetables

Grilled Cornish sea bream, red pepper & pine nut Caponato, aubergine caviar (gf)

Beetroot & squash wellington, smoked onion puree (vg) (v option available)



Hereford braised beef, parsley & horseradish mash with roasted carrots (gf)

DESSERTS

Christmas pudding, brandy sauce
Bailey's cheesecake

Whole Baked Apple with raisins, almonds, calvados and vanilla ice cream (gf) (vg)

A selection of British cheese with 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.*