



Christmas Day Menu

*3 courses £85 per person
Includes prosecco on arrival & mince pies, tea, & coffee to finish*

STARTERS

Wild game terrine, house chutney

Smoked salmon gravalax blini, caviar, crème fraiche

Wild mushroom velouté (vg)

MAINS

Roast Norfolk turkey, pigs in blankets, stuffing, & all the trimmings

Sirloin steak, fondant potato, watercress salad, peppercorn sauce

Mushroom risotto-stuffed acorn squash, cauliflower purée (vg)

Fillet of monkfish, truffle mash, lobster bisque

DESSERTS

Mini chocolate torte, candied clementine

Christmas pudding, brandy sauce (ve)

Artisan cheese plate, biscuits, & house chutney

Poached pear, whiskey snaps, Cornish cream, & walnuts

*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.*

