



Christmas Menu

2 courses £25 / 3 courses £30

Prosecco on arrival £5 per person

STARTERS

Celeriac, apple & hazelnut soup (VG)
toasted hazelnuts, rosemary croutons

Chicken liver parfait
onion marmalade, cornichons, toasted brioche

Oak smoked salmon
pickled cucumber, dill, buttermilk dressing, watercress, toast

Roasted squash salad (VG)
pomegranate, cumin, cashew crumb, labneh, winter leaves

MAINS

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

8hr red wine braised ox cheek
creamed potatoes, brussels sprouts, roast carrots, red wine sauce

Baked line caught cod loin
spiced carrot purée, salt cod croquette, crispy sprouts, parsley, caper & horseradish sauce

Sweet potato & lentil Wellington (VG)
roast potatoes, brussels sprouts, chestnuts, roast carrots

Supplement £10 per person

240g Ribeye steak
watercress, confit garlic, pepper sauce, fries

PUDDINGS

Christmas pudding (V)
brandy butter, custard

Baked vanilla cheesecake (V)
blueberry compote

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

Add a cheese course for £4 per person

Add mince pies & chocolate truffles for £2 per person

