

Christmas Menu

£55 per head
3 Course Menu

Glass of fizz on arrival
Smoked salmon & cucumber canapé

STARTERS

Cornish crab on toast
brown crab butter, fine herbs, lemon

Beef carpaccio
aged parmesan, parsley root purée, parsnip crisp

Salt baked beetroot
truffle goat's curd, hazelnut praline, apple, bitter leaves (V)

MAINS

Traditional roast Norfolk turkey
roast potatoes, sprouts & smoked bacon, chestnuts, roast carrots, bread sauce, turkey gravy

Roasted haunch of venison
charred pear, black pepper, savoy cabbage, truffled parsnip

Grilled Sea bream
crispy squid, caponata, squid ink, lemon dressing

Cauliflower & ricotta tortellini
capers, raisins, brown butter vinaigrette (V)

PUDDINGS

Christmas pudding
brandy butter, vanilla custard (V)

Red wine poached pear
mulled wine syrup, toasted almonds, mascarpone (V)

Valrhona chocolate pot
crème fraîche, honeycomb, salted caramel (V)

Add a cheese course for £4/person (V)

AFTERS

Coffees & Teas

Mince pies & chocolate truffles for the table (V)

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.
IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF
FOR A COPY OF THE ALLERGEN MENU