

Christmas Party Nights

Smoked salmon

crab mayonnaise, salted cucumber, sour dough crostini & parsley oil (F,G,SD,C,E)*

Ham hock

San Daniele ham, apple puree, confit egg yolk, pickled mustard seeds & crostini (G,E,SD,Ce,Mu)*

Smoked burrata

golden beetroot, pickled greengages, crispy wild rice & yuzu dressing (V) (Mk,SD,Mu)

Roast Norfolk bronze turkey

traditionally garnished, cranberry, apricot & thyme stuffing, roast cocottes & turkey jus (G,SD,Mk,E,Ce)*

Roast sirloin of English beef

Yorkshire pudding, roast cocottes & red wine jus (G,SD,E,Mk,Ce)*

Harrisa roasted hasselback courgettes

baba ganoush, roasted artichokes, dukkah & coriander oil (V) (SD,N,Se)

Christmas pudding

brandy sauce & chantilly cream (G,E,SD,Mk)

Dark chocolate torte

orange gel, crème fraiche sorbet, Cointreau & vanilla syrup (Mk,SD,G,E)*

Selection of British cheeses

celery, grapes & biscuits (SD,Mk,G,Ce,N)*

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£80 per person

**These dishes can be adjusted and served free from gluten*

Allergen Key

[C] Crustaceans, [Ce] Celery, [E] Eggs, [F] Fish, [G] Cereals containing Gluten, [L] Lupin, [Mk] Milk, [Mu] Mustard, [N] Nuts, [P] Peanuts, [S] Soya, [SD] Sulphur Dioxide, [Se] Sesame seeds, [Mo] Molluscs