



Celebratory Christmas menu

Roasted butternut squash soup

Blue cheese beignets, toasted pumpkin seed & sage pesto (M,G,S,E)

Smoked salmon on potato rosti

Pickled cucumber & horseradish crème fraiche (F,M,S,E,G)

Ham hock terrine

Celeriac remoulade, pickled walnut puree & compressed apple (Mu,S,E,Ce)

Roast Norfolk turkey

Roast potatoes, crispy sage & onion stuffing, parsnip puree, confit piccolo parsnip, shredded sprouts & bacon, cranberry jus (S,M,Ce,E,G)

Slow cooked beef feather blade

Celeriac puree, roasted hispi cabbage & shoestring potatoes (S,M,Ce)

Poached & charred hake fillet

Potato terrine, pea puree, tartare velouté (G,F,E,M,S)

Caramelised onion, potato & Gruyere pithivier

Creamed leeks, mushroom sauce & watercress (E,M,G,N)

Christmas pudding

With marmalade & brandy sauce (E,M,N,G,S)

Tiramisu choux au craquelin (E,M,G)

Crème Catalana

With almond pastry straws (M,E,G)

£32.50 per person

Available Monday to Sunday, excluding Saturdays for lunch and dinner from Monday 28th November

Allergen Key

Milk [M], Crustaceans [C], Celery [Ce], Egg [E], Sulphates [S], Soya [So], Sesame [Se], Fish [F], Mustard [Mu], Nuts [N], Gluten [G], Peanuts [P], Lupin [L], Molluscs [Mo]