

Christmas Menu

2 courses £28 / 3 courses £33

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

PUDDINGS

Christmas pudding (V) brandy butter, custard

Baked vanilla cheesecake (\lor)

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