



# CHRISTMAS MENU

2 courses £38.5 | 3 courses £43.5

*(PB) Plant-based | (DIF) Dairy ingredient-free | (GIF) Gluten ingredient-free*

## STARTERS

Spiced butternut squash soup  
crispy madras pumpkin seeds, kaffir lime, coriander oil (PB) (GIF) (DIF)

Potted smoked salmon  
caper purée, cucumber & fennel salad, dill, crème fraîche, toast (GIF upon request)

Chicken liver parfait  
spiced apple chutney, cornichons, pickled shallot salad, toast (GIF upon request)

Roasted beetroot & smoked aubergine salad  
orange, chickpea croutons, pomegranate, herb dressing (PB) (GIF) (DIF)

## MAINS

Roast Norfolk bronze turkey  
pigs in blankets, bread sauce, cranberry sauce & turkey gravy (DIF & GIF upon request)

8hr red wine braised shoulder of beef  
red wine sauce (GIF) (DIF upon request)

Mushroom & lentil Wellington  
vegan gravy (V) (PB) (DIF)

*All of the above served with  
roast potatoes, sprouts, crushed winter roots & braised red cabbage*

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Roasted Hake fillet  
crushed winter root vegetables, grilled broccoli, herb butter,  
tomato & herb dressing (GIF) (DIF upon request)

220g Dry-aged ribeye steak  
confit garlic, watercress, fries, peppercorn sauce  
*£10 supplement*

## PUDDINGS

Traditional Christmas pudding, vanilla custard, brandy butter (V)

Valrhona dark chocolate pot, crème fraîche, honeycomb (V)

Bramley apple crumble tart, caramelised apple, calvados sauce, vanilla ice cream (V)

Plant based passionfruit & mango cheesecake  
tropical fruit salad, mint, passionfruit gel (V) (PB) (GIF)

*We offer a plant based & GIF Christmas pudding to substitute any dessert*

## FESTIVE EXTRAS

Add a bowl of pigs in blankets £6  
Cheese course £8 per person  
Mince pies £3.50 per person

