

# CHRISTMAS MENU

3 Courses from £34 per person

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## Starters

Mushroom & Chestnut Soup (ve)

Roast Cauliflower & Pistachio Salad, Harissa, Bulgur Wheat, Mint, Pomegranate & Yoghurt (vg)

Beetroot Cured Salmon, Cucumber & Apple Pickle, Horseradish

Duck Liver Pâté, Apricot Chutney, Toasted Sourdough

Cecina De Leon, Celeriac & Apple Slaw

## Mains

Nut & Lentil Roast, Roast Potatoes, Parsnips, Carrots, Sprouts, Cep Gravy (ve)(gf)

Roast Norfolk Bronze Turkey, Pigs In Blankets, Sage & Onion Stuffing,

Duck Fat Roast Potatoes, Sprouts & Roots, Cranberry Sauce

Salmon Fillet, Mash, Spinach, Prawn, Egg & Parsley Sauce

Catalan Fish Stew (gf)

Rabbit With Pancetta, Ceps & Garlic, Pink Fir Potatoes, Spinach (gf)

Sirloin Steak, Triple Cooked Chips, Watercress, Béarnaise (£5 supp)

## Desserts

Raspberry, Orange & Amaretto Trifle, Candied Almonds

Chocolate & Salted Caramel Tart, Double Cream

Sticky Date Pudding, Toffee Sauce, Clotted Cream

Pineapple & Ginger Pavlova

Poached Pear, Apricot Flapjack, Mulled Wine Syrup (ve)

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Available from 23rd November. Pre-order required. Full allergen menu available.  
An optional 12.5% Service charge will be added to your bill, all of which is distributed between our team.