

CHRISTMAS MENU

3 Courses from £36 per person

Starters

Roast parsnip & chestnut soup, focaccia croutons (v)
Grilled Mackerel Salad, apple & ginger puree, coleslaw & hijiki salad
Sweet potato & date fritter, spinach, pine nut aioli, pickled king oyster mushroom (vg)
Chicken liver parfait, red onion marmalade, truffle butter & crostini

Mains

Roast Norfolk turkey, sage & lemon stuffing, pigs in blankets,
roasted roots & sprouts, roast potatoes
Braised shoulder of lamb with gratin potatoes, glazed carrots, greens & rosemary jus
Roast salmon fillet, braised beluga lentils, wilted spinach, chive sauce
Roast butternut squash, mix Quinoa & pulses, Madeira jus garden herb and pomegranate (vg)
Aged sirloin steak, confit tomato, flat mushroom,
triple-cooked chips, peppercorn sauce (£5 supplement)

Desserts

Sticky toffee pudding warm butterscotch sauce, vanilla ice cream
Chocolate delice, honey comb, baileys cream
Poached cherries & Apple compote, toasted almonds (vg)
Panettone bread & butter pudding, spiced orange custard, milk ice cream
Colston Bassett Stilton, Mayfield, Lords of London, chutney grapes & crackers

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.