



# Christmas Menu

2 courses £30 / 3 courses £35

Prosecco on arrival £5 per person

## STARTERS

**Celeriac, apple & hazelnut soup** (VG)  
toasted hazelnuts, parsley oil

**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 beef**  
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

*Supplement £10 per person*

**240g Ribeye steak**  
watercress, confit garlic, pepper sauce, fries

## EXTRA SIDES ALL SERVED FAMILY STYLE

Potato, sage & onion gratin, cheddar crumb (V) £5 (serves 2)

Smoked bacon & chestnut mac & cheese £5 (serves 2)

Hot brussels sprout 'Caesar' £5 (serves 2)

## PUDDINGS

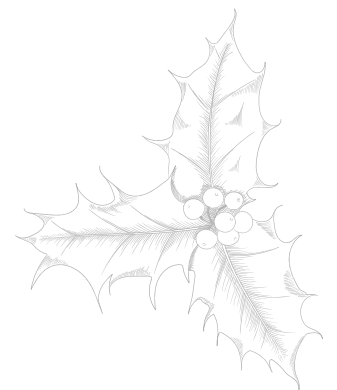
**Christmas pudding** (V)  
brandy butter, custard

**Baked vanilla cheesecake** (V)  
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**



AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU