

CHRISTMAS MENU

STARTERS

- Pan-Roasted Breast of Mallard, Black Pudding, Parsnip Puree & Red Wine Jus
- Breaded Brie with a Port & Redcurrant Reduction on Dressed Rocket (PGF)
- Tomato & Basil Soup (VEO) (PGFO)

MAINS

- Roasted Crown of Norfolk Bronze Turkey with Cranberry & Chestnut Stuffing, Pig in Blanket & Rich Madeira Jus (PGFO)

Served with Crispy Roast Potatoes & Seasonal Vegetables

- Braised Blade of Beef, Caramelised Shallot, Horseradish Mash with a Rich Red Wine Jus (PGF)

Served with Seasonal Vegetables

- Mushroom Pithivier, Vegan Jus, Cauliflower Puree & Seasonal Greens (VE)
- Pan-Fried Fillet of Sea Bass (PGF)

Served with Champ Potatoes, Seasonal Greens & Champagne Sauce

SIDES

Pigs in Blankets (PGF) 6
Red Cabbage (VE) 6
Roast Potatoes (VE) 6
Cauliflower Cheese (V) 6

DESSERTS

- Mulled Wine Poached Pear & Chantilly Cream, Topped with Shortbread Crumb, Served with Vanilla Ice Cream (PGFO)
- Homemade Sticky Toffee Pudding with Butterscotch Sauce, Served with Vanilla Ice Cream (V)
- Traditional Christmas Pudding, Served with Brandy Cream

Before you order your food and drink, please inform a member of our team if you have any food allergies.
A discretionary 10% service charge will be added to your bill.
Don't forget to leave room for one of our delicious puddings.

Ve Vegan V Vegetarian VEA Vegan Option Available PGF Prepared Gluten Free (see below)
PGFO Prepared Gluten Free Option Available (e.g. Soup without croutons)

Gluten Information: Some dishes can be prepared without gluten-containing ingredients. However, all food is prepared in a shared kitchen where gluten is handled, and we cannot guarantee the absence of cross-contamination. These dishes are not suitable for customers with coeliac disease or severe wheat/gluten allergy. Please speak to a member of our team before ordering so we can advise on the most suitable options.

2 Course £34 | 3 Course £40