



# CHRISTMAS MENU

2 courses £34 | 3 courses £38

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

## STARTERS

Spiced butternut squash soup  
toasted pumpkin seeds, lemongrass, ginger (PB) (GIF) (DIF)

Oak smoked salmon  
pickled cucumber, capers, lemon, chive crème fraîche, toast (DIF & GIF upon request)

Ham hock & parsley terrine  
piccalilli, shallot & herb salad, toast (DIF) (GIF upon request)

Salt baked beetroot salad  
smoked aubergine purée, cumin, pomegranate, pickled carrot, green chilli, coriander (PB) (GIF) (DIF)

## MAINS

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

12hr braised beef feather blade  
confit garlic mashed potato, buttered kale, shallot & red wine sauce (GIF) (DIF upon request)

Grilled fillet of sea bream  
braised & creamed fennel, pickled cucumber & dill salad (GIF) (DIF upon request)

Mushroom Wellington  
roast potatoes, sprouts, glazed carrots, plant based gravy (PB)

## PUDDINGS

Christmas pudding  
vanilla custard, brandy butter (V)

Sticky toffee pudding  
banana bread, toffee sauce, vanilla ice cream (V)

Blackberry trifle  
mulled wine jelly, lemon sponge, vanilla cream (V) (GIF upon request)

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

*We offer a plant based & GIF Christmas pudding to substitute any dessert  
PB Sticky toffee pudding available upon request*

Supplement

*Add a bowl of pigs in blankets £6.50*

*Add a cheese course £7 per person*

*Add mince pies £3 per person*