



Christmas

M E N U



£50

3 courses

(Parties of 6 people or more)

**Wild mushroom and parsnip soup**, truffle oil, bread (v)

**Fresh and smoked salmon rillettes**, pickled cucumber ribbons, wholemeal toast

**Toasted goat's cheese**, crispy Serrano ham, rocket, wild thyme honey

**Prawn and crab cocktail**, gem wedge, avocado, cherry tomato Marie Rose



**Traditional roast Norfolk Bronze free range turkey**, all the trimmings

**Pan seared hake fillet**, savoy cabbage, wild mushroom & thyme fricassee (gf)

**Burrata & black truffle tortellini**, cavolo nero, toasted pine nuts, Parmigiano Reggiano (v)

**Roasted winter squash tagine**, pine nut & preserved lemon couscous, date & roasted pepper chutney (vg)

**Chargrilled 8oz ribeye steak**, house chips, rocket and Parmesan salad, peppercorn sauce (+£5 supp)



**Homemade Christmas pudding**, rum and raisin ice cream, brandy butter (gfo) (vgo)

**Vanilla panna cotta**, poached berries, shortbread

**Chocolate fudge cake**, honeycomb ice cream, chocolate sauce (gf)

**Selection of English cheeses**, celery, quince paste, walnut & raisin bread (n) (+£5 supp)

*Must be preordered 10 days prior to event*



A 15% discretionary service charge will be added to your bill

If you have any food allergies or intolerances, please let us know when placing your order

Vegetarian (v) | Vegan (vg) | Dairy free (df) | Contains nuts (n) | Gluten free (gf)

Gluten free option available (gfo) | Vegan option available (vgo)