




# CHRISTMAS MENU

3 courses £38 pp




## STARTERS

Celeriac and sage soup, candied chestnuts (v)  
Treacle cured salmon with horseradish cream & toasted bread  
Chicken liver parfait, house chutney & toasted soda bread  
Wild mushroom and blue cheese arancini (v)



## MAINS



Beer braised ox cheek, truffle mash, carrots and jus  
Pan fried fillet of sea bass, spiced puy lentils  
Roast Norfolk turkey, pigs in blankets, stuffing, Brussel sprouts  
& chestnuts, roasted vegetables, cranberry sauce  
Beetroot and squash wellington, smoked onion puree (vg)



## DESSERTS

Bailey's cream cheesecake  
Sticky toffee pudding, clotted cream  
Chocolate nemesis, kumquats & blood orange ice cream  
British artisan cheese plate, biscuits and chutney

Ingredients are sourced primarily from local British suppliers, taking advantage of seasonal change. Allergen information available upon request.  
A discretionary 12.5% service charge will be added to your bill.

