



FESTIVE MENU

£32 TWO COURSES | £38 THREE COURSES

Starters

Beetroot cured trout,

Beetroot salad, yuzu dressing

Cranberry Scotch egg,

cranberry and apple chutney, granola

Artichoke and carrot soup,

chili tomato crisp, pickled artichoke **VG**

Mains

Roast Norfolk Turkey,

roast potatoes, stuffing, brussel sprouts, braised cabbage, carrot, turkey gravy

Baked cod filet,

chorizo, spinach, basil, tomato, feta, and olive ragout

Braised Short Rib,

garlic roasted cauliflower, crispy leeks, celeriac cream, jus

Spiced Potato bhaji,

roast chickpeas, coriander, black garlic & butter bean hummus **VG**

Desserts

Apple and blackberry Crumble,

hazelnut crumb, caramelized apple ice cream

Mille Feuille,

candied clementine, white chocolate cremeaux, clementine gel, white chocolate ice cream

Lillypuds Christmas pudding,

brandy sauce, brandy snap **VG**

V Vegetarian | **VG** Vegan | **GF** Gluten Free | **DF** Dairy Free | **GFA** Gluten Free Available

Please let a team member know of any allergies or dietary requests

A discretionary service charge of 10% will be added to your bill