



Festive Menu

2 Courses £30 | 3 Courses £36

Small Plates

Celeriac & apple soup, roast hazelnuts **VG**

Cured mackerel, watercress, radish, beetroot, cucumber

Smoked ham hock terrine, truffled parsnip, pickled girolles

Mains

Roast Norfolk turkey with all the trimmings, pigs in blankets, gravy

Braised ox cheek, red wine pear, horseradish mash, spinach

Fillet of cod, herb risotto, parmesan, brown shrimp butter

Spiced prince crown squash, creamed white beans, sage **VG**

Desserts

Christmas pudding, brandy butter **VG**

Pistachio tiramisu, biscuit, praline

Pavlova, vanilla chantilly, kirsch cherries

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

A discretionary service of 10% will be added to your table and is split evenly amongst the team