

FESTIVE DINNER MENU

3 COURSES AND A GLASS OF BUBBLES £80

STARTERS

Ham, pistachio, prune terrine with pickles and baby watercress

Smoked salmon, prawn, salmon caviar, horseradish cream, baby leaves, lime vinegarette

Curried cauliflower, apple, coconut soup, yoghurt, baby coriander VG

Honey and confit garlic roast camembert, cranberry sauce,
potato & rosemary sourdough V

MAINS

Salmon and king prawn in a spicy coconut and snow pea broth & grilled flat bread

Creamy wild mushroom gnocchi, baby spinach and chestnut VG

Norfolk bronze turkey, chestnut & sage stuffing, roast vegetables, cranberry sauce

Fillet of beef, braised beef cheek, baby spinach, fresh horseradish,
crispy shallot, confit garlic mash

DESSERTS

Sticky toffee pudding with vanilla cream

Raspberry frangipane tart with raspberry compote VG

Salted caramel brownie, vanilla ice cream and miso toffee sauce

Apple & blackberry crumble, vanilla ice cream

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

VG - suitable for vegan requirements / V - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

15% service charge will be added to your bill. Prices include VAT.