



FESTIVE DINNER

£45 per person

STARTERS

White onion & Madeira soup, vegan Parmesan & herb crisp (VG)
Shaved fennel salad, homemade ricotta, white & red grape salad (V)
Snow crab cannelloni, samphire, sea beet, lemon grass velouté
Beetroot salmon gravlax, pickled cucumber, sourdough croutons
Burrata, roasted crown prince squash, pine nuts, balsamic (V)

MAINS

Barbary duck breast, turnip & potato gratin, Savoy cabbage purée,
herb granola
Celeriac barley risotto, black truffle, pickled Nameko mushroom (VG)
Pumpkin & sage ravioli, burnt butter, shaved chestnuts (V)
Confit Cornish Harissa cod, paprika, baby squid & curried borlotti beans
Norfolk bronze turkey, chestnut & sage stuffing, roast vegetables,
cranberry & herb jus

DESSERTS

Raspberry frangipane, pistachio ice cream (V)
Peanut butter cheesecake, banana ice cream, peanut brittle (V)
Warm apple cake, apple sorbet, oat crumble & candy apple (VG)
Chocolate pavlova, wild berries & hibiscus ice-cream (V)
Christmas pudding, vanilla custard (V)

Petit Four

Mince pie for the table

Choose the same menu price for the entire group;

Groups 11 to 16 can order individual choices on the day from pre-selected group menus

Groups 17 and above are required to choose same starter/main/dessert for the entire group

Menu price includes VAT. There is a 13.5% service charge added to the bill. If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

(VG) Vegan, (V) Vegetarian