

CHRISTMAS WEEK DINNER MENU

3 COURSES AND A GLASS OF BUBBLES £75

Available from 18th December to 23rd December

STARTERS

- Curried cauliflower soup, pickled cauliflower, coconut milk VG 407 kcal
- Ham hock terrine, apricot, leek, whole grain mustard & honey 875 kcal
- Venison tartare, quince jelly, hazelnut & juniper dukkah 446 kcal
- Scallop ceviche, leche de tigre, apple, fennel, avocado, habanero 378 kcal

MAINS

- Cornish cod, black trumpet mushroom, butternut squash, parsnip puree 508 kcal
- Norfolk Bronze turkey, chestnut sage stuffing, roast vegetables, cranberry sauce 716 kcal
- Fillet of beef, braised beef cheeks, spinach, roasted garlic mashed potato 755 kcal
- Potato gnocchi, butternut squash, carrot, hazelnut & sage VG 834 kcal

DESSERTS

- Vanilla cheesecake, wild blueberry jelly V 526 kcal
- Gingerbread & butter pudding, custard, poached pear V 677 kcal
- Coconut panna cotta, passion fruit, coconut crumb VG 475 kcal
- Christmas log, Griottine cherries V 611 kcal