

FESTIVE MENU

3 COURSES AND A GLASS OF BUBBLES

LUNCH £45 / DINNER £65

Available from 13th November to 16th December

STARTERS

Sweet potato & squash soup, pine nuts, balsamic reduction VG

Ham hock terrine, apricot, leek, pickles, sourdough, whole grain mustard & honey dressing

Mackerel rilette, dill cucumber, pink peppercorn, herb crostini

Roasted whole Camembert, cranberry sauce, rosemary sourdough

MAINS

Loch Duart salmon, potato, habanero, spring onion, sweetcorn & coconut purée

Norfolk Bronze turkey, chestnut sage stuffing, roast vegetables, cranberry sauce

Braised beef cheeks, roasted garlic mashed potato, horseradish, crispy shallots

Potato gnocchi, cauliflower, lovage, toasted almonds VG

DESSERTS

Irish cream cheesecake, chocolate sauce

Apple & raspberry crumble, raspberry sorbet VG

Sticky toffee pudding, toffee sauce, vanilla ice cream

Royal Dome, Frangelico cream, roasted hazelnuts

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.