



## Christmas Menu

**3 courses £29.95**

Black kale & bacon soup, parmesan short bread

Braised salsify, shallot purée, chestnut, berries, honey vinaigrette (V)

Smoked salmon & haddock fish cake, spinach, mustard & tarragon sauce

Guinea fowl & ham hock terrine, apple chutney, parsnip crisp, toast

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Honey Roasted Pumpkin & chestnut tart, stilton cheese cream (V)

Venison haunch steak, celeriac purée, chestnut, thyme crushed potatoes, cherry reduction

Free range Norfolk roast turkey, pigs in blankets, roast potatoes, seasonal vegetables,  
jus & cranberry sauce

North Atlantic cod loin, lentils ragout, girolles, bacon, red wine jus

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Christmas pudding & brandy butter ice cram

Chocolate mousse & Irish cream

Plum & pear tart Tatin, butternut squash ice cream

Selection of English cheese, apricot chutney, water biscuits

A discretionary service charge of 12.5% will be added to your bill

All dishes marked (V) are vegetarian (GF\*) are made using gluten free ingredients but not prepared in a gluten free environment. Many of our dishes are available gluten free please ask if you would prefer.

Allergen information is available on request

If you have a preferred cooking method or any particular dietary requirements please feel free to ask. We will do our very best to oblige