



## **CHRISTMAS SET MENU**

**4 courses £65 | Includes a soft drink**

### **Amuse Bouche**

Carrot & Goat's Cheese, herb garlic focaccia Melba toasts - *d, g*

### **Starters**

Mushroom & Chestnut Pâté, fermented cranberries, baked ricotta & rosemary flatbread - *d, g, su*

Pork, Duck & Fig Terrine, homecured sloe gin prunes, apple mustard, salmorejo cream & rustic olive soda bread - *d, g, su, m*

Marmite Roasted Blue Potato, golden beetroot, watercress sauce, tarragon & almond dressing -  
*vegetarian*

### **Mains**

Free Range Norfolk Rolled Turkey Breast, chestnut stuffing, truffle mash, glazed carrots, sprouts, cranberry jus & giblet gravy - *d, s*

Turbot, crispy veal sweetbreads, braised chanterelle, artichoke purée & saffron lemon sauce - *su, f, d, m, c*

Veggie Wellington, puff pastry bursting with sweet potatoes, mushrooms, kale, spinach & chestnuts  
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### **Desserts**

Christmas Pudding, mandarin infused custard, ginger crumble, mandarin & ginger sorbet - *su, d, g*

Chocolate & Pine Sable, spiced chocolate ganache, fresh cranberry sauce, pine & chocolate fudge ice cream - *su, d, g*

### **Afters**

Hot drink & Petit fours

*Merry Christmas!*

**Food allergies & Intolerances**

Before you order your food and drinks please speak to our staff if you have a food allergy or intolerance

All prices inclusive of VAT at current rate. A discretionary service charge of 12.5% will be added