

DECEMBER SET MENU

£22.00pp for two courses / £27.00pp for three courses

STARTERS

BUTTERNUT SQUASH SOUP, SHALLOT & THYME JAM

BETROOT CURED SALMON, AVOCADO PUREE, DILL & APPLE

CONFIT & SMOKED CHICKEN TERRINE, HOUSE CHUTNEY & TOAST

WARM SALT BEEF & GREEN BEAN SALAD, HONEY & GRAIN MUSTARD DRESSING

MAINS

‘TWICE BAKED’ CHEESE SOUFFLE, CELERIAC & TRUFFLE PUREE, ROASTED PARSNIPS

SEABASS FILLET, SLOW COOKED CHICKPEAS, TOMATO & OLIVES, SALSA VERDE

ROAST GUINEA FOWL BREAST, MASHED POTATO & BOURGUIGON GARNISH

ROAST NORFOLK BRONZE TURKEY, WITH ALL THE TRIMMINGS

DESSERTS

FESTIVE CHRISTMAS PUDDING, BERRY COMPOTE & BRANDY CUSTARD

LEMON POSSET, MULLED WINTER FRUITS & SHORTBREAD

CHOCOLATE BROWNIE, SALTED CARAMEL, VANILLA & ORANGE CHANTILLY CREAM

BLUE MONDAY, CHUTNEY & FENNEL CRACKERS

*Ice creams and sorbets are made in our kitchen. Some dishes may contain nuts.
A discretionary service charge of 12.5% will be added to your bill. All prices include VAT*