



Festive Set Menu

Starters

Duck rillettes

Crusty sourdough, pear chutney,
pickled baby onion, cornichons

**Roast parsnip and butternut
squash soup with roasted cumin**
Warm bread and butter

Slow roasted heritage beetroot salad
Glazed Chèvre cheese, candied walnuts,
toasted pine nuts, mimosa dressing

Mains

Norfolk roast turkey ballotine

Duck fat roast potatoes, braised red
cabbage, seasonal vegetables, sautéed
Brussel sprouts with chestnuts, pigs in
blankets, sage and onion stuffing, gravy

Pan fried sea bass fillet

Roasted salsify, cauliflower purée, buttered
leeks, braised shallot, Avruga caviar, chervil
velouté sauce

Vegan aubergine sable strudel

Sweet potato purée, ratatouille Provençale,
puff pastry, herb pomme purée, braised red
cabbage, sautéed Brussel sprouts with
chestnuts, smoked pepper coulis (VG)

Desserts

Christmas pudding
Warm custard

Warm chocolate fondant
Vegan vanilla ice cream (VG)

Crème caramel
Shortbread crumbs, cranberries

Afters

Mince pies with tea or coffee

£55 per person

**ACCOMPANIED WITH A SPARKLING
GLASS OF CRÉMANT**

A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we can not guarantee an allergen free environment. Our menu description do not list all ingredients.

(V) does not contain meat or fish.

(VG) does not contain any animal products. (GF) Gluten free.

