



CHRISTMAS DAY

THREE COURSES 89.95

CHILDRENS MENU AVAILABLE 45.00 | For Children Up To Twelve Years Old Only

Available 25 December 2021 Only

TO START

ROAST PARSNIP & APPLE SOUP^{(V)(OG)}(1, 7)

with parsnip crisps, crispy sprouts, warm bread & salted butter

CONFIT DUCK TERRINE^(OG)(1, 3, 12)

wrapped in parma ham with celeriac remoulade & a shallot & truffle dressing & croûtes

FESTIVE ROAST CAMEMBERT^(V)(1, 3, 7, 8)

topped with shaved chestnut & dried winter berry compote & served with artisan bread

PRAWN & SMOKED SALMON TIAN^(OG)(1, 2, 3, 4, 7, 9, 10)

with marie rose sauce, iceberg lettuce, concasse tomato & charred lemon

FOREST MUSHROOM, SHALLOT & BRANDY TART^(VG)(1, 12)

with toasted seeds & balsamic glaze

TO FOLLOW

TRADITIONAL ROAST NORFOLK TURKEY^(OG)(1, 3, 7, 12)

with pig in blanket, pork & cranberry stuffing, roast potatoes, honey roasted parsnips, cauliflower cheese, yorkshire pudding, seasonal vegetables & a rich turkey gravy

INDIVIDUAL FILLET BEEF WELLINGTON^(1, 3, 7, 12)

individual butter puff pastry & duxelles with carrot & swede purée, sprout tips, bacon lardons, silky mashed potatoes & a red wine jus

SPICED MARMALADE GLAZED GAMMON^(GF)(3, 7, 12)

with pork & cranberry baked clematine, roast potatoes, seasonal vegetables & a roast apple & cider jus

CITRUS & DILL POACHED SALMON FILLET^(GF)(2, 4, 7, 14)

with salt baked jersey potatoes, wilted greens & a brown shimp & crayfish chowder sauce

SAGE & APRICOT NUT ROAST^(VG)(1, 8)

with roast potatoes, seasonal vegetables & a rich vegan gravy

ROOT VEGETABLE PIE^(VG)(1, 9)

beetroot, sweet potato, chard & celeriac pie with wilted spinach, nutmeg, crushed new potatoes & a vegan mushroom gravy

TO FINISH

FESTIVE CHRISTMAS PUDDING^(OVG)(1, 7, 8, 12)

with brandy cream & winter berry compote

SMOKED CHERRY CHOCOLATE BROWNIE^{(V)(OG)}(1, 3, 7)

with brown bread ice cream

VEGAN LEMON & COCONUT BAKED TART^(VG)(6)

with vanilla soy ice cream

RHUBARB & GINGER CRÈME BRÛLÉE^{(V)(OG)}(1, 3, 7, 12)

with shortbread biscuit

BRITISH CHEESE SELECTION^(V)(1, 7, 8, 9, 12)

with crackers, pickled celery, charred grapes, caramelised walnuts & house chutney

Substitutions from our childrens menu are not permitted. We reserve the right to make changes to the menu without notice.

For booked and pre-ordered tables only. A non-refundable £15 deposit per person to be paid at time of booking

Full Payment Required By 6 December, Pre-Order Required By 8 December Or Upon Booking If After This Date

A 10% service charge will be added to all bookings

All customers under the age of 25 will require ID to purchase alcoholic beverages. Please be advised that sittings are for a maximum of two hours

ALLERGEN MENU KEY

1 CEREALS CONTAINING GLUTEN (RYE, WHEAT, BARLEY ETC) 2 CRUSTACEANS (PRAWNS, LOBSTER ETC) 3 EGGS 4 FISH 5 PEANUTS 6 SOYBEANS 7 MILK (DAIRY)
8 NUTS (ALMONDS, HAZELNUTS, WALNUTS, BRAZIL NUTS ETC) 9 CELERY 10 MUSTARD 11 SESAME 12 SULPHAR DIOXIDES 13 LUPIN 14 MOLLUSCS

(V)VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE (OG) OPTIONAL GLUTEN FREE (OVG) OPTIONAL VEGAN

ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN AND OTHER ALLERGENS ARE PRESENT.

OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE NOTIFY YOUR WAITER PRIOR TO ORDERING.

FULL ALLERGEN INFORMATION AVAILABLE UPON REQUEST. GAME DISHES MAY CONTAIN SHOT. FISH & CHICKEN DISHES MAY CONTAIN BONES. SOME OF OUR DISHES CONTAIN ALCOHOL, PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION.