

CHRISTMAS
£65 PER PERSON

Starters

Jerusalem artichoke velouté and wild garlic dumplings
Grilled Delica pumpkin, ricotta, salsa verde and toasted seeds
Cornish crab, avocado and lemon mayo
Pigeon breast, wild mushroom, brioche croutons and blackberries
Cured Longhorn beef, pickled cucumber and truffled aioli

Mains

Cauliflower, spinach & squash Wellington, roasted cherry tomato sauce and sprout tops
Sea bass fillet, samphire, clams and oyster fritters
Roasted Norfolk bronze turkey with all the traditional trimmings
Pork belly, scallops, baby squid and black pudding crumb
Venison loin, parsnip purée, sprout tops and blackberry jus

Desserts

Christmas pudding and brandy sauce
Winter berry mess and Italian meringue
Spiced pear and cranberry crumble
White chocolate tart and kirsch cherries
Chocolate & beetroot brownie

Cheese

Selection of English and French cheeses (£7.50 supplement)

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

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.