



Christmas Party

M E N U



£40
3 courses

Wild mushroom and parsnip soup, truffle oil, bread
Fresh and smoked salmon rillettes, pickled cucumber ribbons, wholemeal toast
Toasted goat's cheese, crispy Serrano ham, rocket, wild thyme honey
Prawn and crab cocktail, gem wedge, avocado, cherry tomato Marie Rose



Traditional roast Norfolk Bronze free range turkey with accompaniments
Pan seared hake fillet, savoy cabbage, wild mushroom & thyme fricassee
Burrata & black truffle tortellini, cavolo nero, toasted pine nuts, Parmigiano Reggiano (v)
Chargrilled 8oz ribeye steak, house chips, rocket and Parmesan salad, peppercorn sauce (+£5 supp)



Homemade Christmas pudding, rum and raisin ice cream, brandy butter
Vanilla panna cotta, poached berries, shortbread
Chocolate fudge cake, honeycomb ice cream, chocolate sauce
Selection of English cheeses, celery, quince paste, walnut & raisin bread

Must be preordered 3 working days prior to event



A 15% discretionary service charge will be added to your bill | Food allergies & intolerances: Before you order your food & drinks please speak to our staff if you want to know anything about our ingredients
Vegetarian (v) | Vegan (vg) | Dairy free (df) | Contains nuts (n) | Gluten free (gf)