



CHRISTMAS DAY MENU

3 courses £70 per person





STARTERS

Celeriac and sage soup, candied chestnuts (v)
Chicken liver parfait, house chutney
Hot smoked salmon scotch egg, curried mayo
Deville Portland crab on toast

MAINS

Fish and meat options are gluten free on request



Grilled rib eye, chips, watercress salad, mustard mayo
Pan fried fillet of sea bass, creamed spinach, spiced puy lentils
Roast Norfolk turkey, pigs in blankets, stuffing, brussel sprouts & chestnuts, roasted vegetables, cranberry sauce
Beetroot and squash Wellington, smoked onion puree (vg)
Rosemary and garlic lamb rump, winter vegetable dauphinoise, tomato and thyme sauce



DESSERTS

Christmas pudding, brandy sauce
Bailey's cream cheesecake
Sticky toffee pudding, vanilla ice cream
British artisan cheese plate, biscuits and chutney

Ingredients are sourced primarily from local British suppliers, taking advantage of seasonal change. Allergen information available upon request.
A discretionary 12.5% service charge will be added to your bill.

