



FESTIVE MENU

STARTERS

Beetroot & Apple Soup, Creme Fraiche, Sourdough
(V,Vg, Gf)

Gin Cured Salmon, Pea Puree, Tapioca
(Gf)

Ham Hock Terrine, Leek & Potato Puree, Crostini
(Gf)

MAINS

Roast Norfolk Turkey, Pigs in Blankets, Cranberry Chestnut Stuffing,
Brussel Sprouts, Roasted Garlic & Thyme Potatoes, Honey Glazed
Carrots & Parsnip, Veal Jus
(Gf, Df)

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Tomtato & Basil Baked Gnocchi, Garlic Bread
(V, Vg)

Roast Salmon Fillet, New Potatoes, Kale & Hollandaise Sauce
(Gf)

DESSERTS

Traditional Christmas Pudding, Brandy Sauce
(V, Vg, Gf, Df)

Sticky Toffee Pudding, Toffee Sauce
(V)

Chocolate Brownie, Vanilla Ice Cream
(V, Vg, Gf, Df)

TWO COURSES £32.50

THREE COURSES £37.50

*All our prices are inclusive of VAT at the prevailing rate,
Please ask our staff about the ingredients used in our dishes and any allergen information.*

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

(v) - Vegetarian (vg) - Vegan (gf) - Gluten Free (df) - Dairy Free

All Bookings require a pre order no later than 7 days prior to the event

Bookings of 8 and over require a minimum of £10pp deposit (5pp child deposit)