

# CHRISTMAS MENU

£50 per head

3 Course Menu

Glass of fizz on arrival  
Smoked salmon & cucumber canapé

## STARTERS

### **Dressed Cornish crab**

brown crab mayonnaise, celeriac, watercress, lemon

### **Beef carpaccio**

aged parmesan, parsley root purée, salsify crisp

### **Salt baked beetroot**

truffle goat's curd, hazelnut praline, apple, bitter leaves (v)

## MAINS

### **Traditional roast Norfolk turkey**

roast potatoes, sprouts & smoked bacon, chestnuts,  
roast carrots, bread sauce, turkey gravy

### **Roasted haunch of venison**

charred pear, black pepper, savoy cabbage, truffled parsnip

### **Grilled sea bream**

crispy squid, caponata, squid ink, lemon dressing

### **Cauliflower & ricotta tortellini**

capers, raisins, brown butter vinaigrette (v)

## PUDDINGS

### **Christmas pudding**

brandy butter, vanilla custard (v)

### **Red wine poached pear**

mulled wine syrup, toasted almonds, mascarpone (v)

### **Valrhona chocolate pot**

crème fraîche, honeycomb, salted caramel (v)

**Add a cheese course for £4/person (v)**

## AFTERS

**Coffees & Teas**

**Mince pies & chocolate truffles for the table (v)**

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU