



# Christmas Menu

£45 for 3 courses

Glass of prosecco on arrival

## STARTERS

### Dressed Cornish crab

celeriac remoulade, watercress, lemon, toast

### Oak smoked salmon

pickled cucumber, dill, buttermilk dressing, watercress, toast

### Smoked duck & frisée salad

crispy duck egg, pickled mushroom, hazelnuts, truffle dressing

### Pear & chicory tart

onion jam, blue cheese croquette, pickled walnuts, mustard dressing

## MAINS

### Roast breast of Guinea fowl

pork & sage sausage roll, braised red cabbage, crispy sprouts, Madeira sauce

### Grilled sea bream

lobster & chive crushed potato, wilted spinach, shellfish sauce

### Roasted Chateaubriand for two (€10pp supp)

sautéed sprouts, potato, sage & onion gratin, cheddar crumb, watercress, red wine sauce

### Sweet potato & lentil Wellington (V)

roast potatoes, brussels sprouts, chestnuts, roast carrots

### Roast Norfolk bronze turkey

roast potatoes, brussels sprouts, chestnuts, roast carrots, pigs in blankets, bread sauce & turkey gravy

## PUDDINGS

### Chocolate nemesis (V)

Armagnac prunes, vanilla ice cream

### Red wine poached pear (V)

mulled wine syrup, toasted almonds, mascarpone

### Lincolnshire poacher, Colston Bassett stilton, Brie de Meaux

chutney, crackers, grapes

### Christmas pudding (V)

brandy butter, custard

**Add mince pies & chocolate truffles for £2 per person**



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