



APER0

## CHRISTMAS MENU

### Amuse Bouche

Beetroot and goats cheese macaroon (D,E)

### Starter

Tortelloni with Cannellini beans & mussels mousse (G,D,Mo,Ce,Sd)

### Main

Norfolk black turkey, roast potatoes, celeriac purée, honey glazed root vegetable, kale & all the trimmings (D,Ce,Sd,Ce)

### Dessert

Spiced Christmas pudding, brandy custard, caramel ripple ice-cream (E,D,G,N)

Tea, coffee & petit fours (D,E,G,N)

**£ 49 PER PERSON**

#### Allergy key

Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)  
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

If you have any specific dietary requirements or allergies, please let us know. While we will do our very best to accommodate you, unfortunately, we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

A discretionary 12.5% service charge will be added to your bill. Prices are inclusive of VAT.