



APERÓ

CHRISTMAS MENU

£49 PER PERSON

AMUSE BOUCHE

Cep panna cotta, parmesan crisp (D)

STARTER

Tortelloni prawns & lemon, smoked ricotta mousse (G,D,C,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, vanilla custard, Brandy ice-cream (Sd,E,D,G,N,)

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

A vegetarian option for the main course will be available on the day

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 allergy, please let your server 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. All proceeds from the service charge go to our team. Prices are inclusive of VAT.