



Christmas Menu

25th of December

12noon to 2:30pm / 6pm to 09.30pm

£50 per person

Amuse Bouche

Chicken liver parfait, bergamot glaze (M ,G,Ce)

Starter

Lobster tortelloni, bisque & lemon thyme (G,M,C,Sd,E)

Main

Norfolk stuffed black turkey, roast potatoes, honey glazed root vegetables, Cavolo Nero & all the trimmings (M,Ce,Sd)

Dessert

Spiced Christmas pudding, brandy custard & vanilla bean cream (M,G,E,N)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (Sd) Sesame seeds (Se)

A discretionary 12.5% service charge will be added to your bill. All proceeds from service charge go to our team. All prices are inclusive of VAT

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