



FESTIVE MENU

£50 per person | Minimum 8 guests

Please pre-order one starter and one main for the entire group.

WELCOME

A glass of Champagne Brut and three canapés - £25pp

A glass of Prosecco and three canapés - £20pp

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STARTERS

Pork tortellini with chicken consommé (Ce, M, G, E)

Salmon gravlax, Carasau bread, lemon gel & mixed salad cress (F, M, Sd, G)

Wild mushroom and porcini soup, poached egg & crostini (G, E, M, Ce)

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MAINS

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

Seafood risotto, clams, mussels, squid & prawns (Mo, Sd, Ce, C)

Creamy polenta, roasted winter vegetables, cranberry & walnut pesto (M, Ce, N)

Beef fillet, red fruit cabbage, roast potatoes & Porto jus (Sd, Ce, M) - +£10pp

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DESSERTS

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

Dark chocolate, caramel marquise & kumquat sorbet (M, G, E, N, S)

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)

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.

