



Christmas Menu

25th of December 2026

12noon – 3:00pm / 5:30pm – 9:30pm

£55 per person

Amuse Bouche

Beef beetroot cone (E,M,G)

Starter

Tagliolini, butter & truffle (E,M,G,Ce)

Main

Norfolk stuffed turkey, roast potatoes, honey glazed root vegetables, cavolo

Nero & all the trimmings (M,Ce,Sd,G)

Dessert

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

OR

Affogato (M)

Limoncello & Non-Alcoholic amaretto

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