



£ 65 T H R E E C O U R S E S



Starters

Crispy Duck Salad

Kohlrabi Bok Choy, mint, chilli jam dressing, peanuts

Leek, Potato & Lovage Soup

sourdough croutons

Spicy Salmon Tartare

chilli, garlic, Ponzu, avocado, crispy Wonton



Mains

Hand rolled Potato Gnocchi

wild broccoli, garlic, chilli, lemon butter sauce

Ballotine of Norfolk Turkey Crown

turkey leg stuffing, pigs in blankets, root vegetable purée, gravy

Grilled Salmon Fillet

shredded Brussel sprouts, Champagne & caviar velouté

Sharing Sides

Chef's Selection (V)



Desserts

Bluebird Guinness & Chocolate Steamed Christmas Pudding

vanilla custard

Truffle Brie Cheese

grapes, oat cakes

White Chocolate & Winter Berry Cheesecake

Biscoff base

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

Adults need around 2000 kcal a day. 13.5% service charge will be added to your bill. Prices include VAT.