



£ 80 T H R E E C O U R S E S



### Starters

#### Seared Beef Fillet Tataki

*citrus Ponzu, pickled mushrooms, crispy onions*

#### Cornish Crab Salad

*toasted Brioche, apple, grapefruit & radish*

#### Burrata

*cranberry jam, mixed seed granola*



### Mains

#### Butter Poached Halibut

*shredded Brussel sprouts & chives, Beurre Blanc*

#### 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*

#### *Aged Beef Ribeye Steak*

*roasted shallots & Bordelaise sauce*

### 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.*