



FESTIVE DINING MENU

2 COURSES — £34 PER PERSON | 3 COURSES — £37 PER PERSON

STARTERS

Roasted Chestnut & Celeriac Velouté (V, VE, GF) with chive oil and artisan sourdough

Duck & Apricot Terrine with winter chutney, pickled vegetables and toasted brioche

Classic Prawn Cocktail with baby gem lettuce, brown shrimp and Marie Rose dressing

MAIN COURSE

Roast Norfolk Turkey Breast with sage stuffing, pigs in blankets, roast potatoes and rich pan gravy

Herb-Crusted Salmon Fillet (GF) with crushed new potatoes, tender stem broccoli and lemon butter

Butternut Squash Ravioli (V) with brown butter, toasted pine nuts and crisp sage

DESSERTS

Traditional Christmas Pudding (V) with brandy sauce

Dark Chocolate & Orange Délice (V, GF) with candied orange and citrus syrup

Sticky Toffee Pudding (V) with warm toffee sauce

British Cheese Selection (+£5) with artisan crackers and seasonal chutney

Tea or Coffee with mini mince pie (+£4.95)

(GF) - Gluten free | (VE) - Vegan | (V) - Vegetarian

Dish descriptions do not list every ingredient. If you have allergies or dietary requirements, please inform your server. A discretionary 10% service charge will be added to your bill for the benefit of our team. Prices correct at time of going to print