



The Three Hills

• BARTLOW •

FESTIVE MENU 2026

Available from December 2nd

Canapés on arrival

STARTERS

Parsley Root Soup

grilled garlic sourdough VE

Partridge & Dried Apricot Terrine

pickled chanterelles, mustard green, celeriac and almond puree GF/N

Seared Hand Dived Scallop (£3 supplement)

sea purslane, lemon and caviar butter sauce GF

Honey & Thyme Roasted Butternut Squash

whipped blue vinney, mizuna, caper pickled celery,
olive oil toasted pumpkin seed V

MAINS

Roast Norfolk Turkey

chestnut & cranberry stuffing, duck fat roast potatoes, pig in blanket, honey roast
parsnip, red cabbage, brussel sprouts, gravy GF(a)/DF(a)

Nut Roast

roast potatoes, maple glazed roast parsnip, red cabbage,
brussel sprouts, gravy VE(a)

Seared Duck Breast

duck boulangere, orange puree, parsnip, port jus GF

Baked Brill

samphire, creamed white wine and mussel sauce GF(a)

Celeriac Pithivier

sauteed wild mushrooms, Norfolk dapple creamed leek, pickled trompettes V

DESSERTS

Christmas Pudding

brandy butter or vanilla ice cream GF(a)

Pear Tarte Tatin

raisin & brandy ice cream VE(a)

Fennel & Clementine Frangipane

lemon verbena, peach melba ice cream

70% Dark Chocolate Mousse

crème fraîche, hazelnut praline GF/N

Selection Of Cheese (£6 supplement)

grape and apple chutney, celery, crackers,
Waterloo cheese tart, Ashdon honey

Two Courses- £39

Three Courses- £48

V Vegetarian | VE Vegan | GF Gluten Free | DF Dairy Free | (a) Available | N Contains or may contain nuts | S Sesame

A discretionary service charge of 10% is added to all bills. All service charges are paid to our service team

Please notify your server of any allergies and/or dietary requirements.