



## **Christmas Festive Menu**

3 Course 55

**Grilled King Prawns**, Lobster Bisque, Celeriac Fondants

**Caramelised Pear & Stilton Salad**, Radicchio, Pickled Walnut

**Butternut Squash Velouté**, Pepita Cream, Garlic & Thyme Croutons

**Ham Hock Rarebit Croquettes**, Quince & Balsamic, Fried Sage

**Norfolk Roast Turkey**, Duck Fat Potato, Honey Parsnip Purée, Braised Red Cabbage, Pigs in Blankets, Stuffing, Brussels Sprouts, Yorkshire Pudding, Redcurrant Gravy

**Butter-Poached Hake**, Champagne Clam Chowder, Winter Beetroot Salad, Preserved Lemon Vinaigrette

**Herefordshire Beef Cheek & Venison Pie**, Swede, Colcannon, Chantenay Carrots, Tenderstem Broccoli, Red Wine Jus

**Spiced Roast Pumpkin**, Roast Potato, Maple Parsnip Purée, Braised Red Cabbage, Brussels Sprouts with Hazelnut, Yorkshire Pudding, Redcurrant Gravy

**Christmas Pudding**, Brandy Custard, Berry Compote

**Poached Pear**, Pecan Cream, Cinnamon Caramel

**Baron Bigod**, Caramelised Apple, Truffle Honey, Croute

**Sticky Toffee Pudding**, Cinnamon Caramel, Ginger Ice Cream

## **Mince Pies**

Please let your server know if you have any allergies or intolerances. A full allergen menu is available. Calorie information may fluctuate, and we cannot guarantee the absence of all allergens.

Adults need around 2000kcal a day. A discretionary service charge of 10% will be added to your bill.

v - vegetarian, ve - vegan