



## Christmas Festive Menu

3 Course's 55

### Starters

Grilled king prawns, lobster bisque, celeriac fondant

Caramelised pear & stilton salad, radicchio, pickled walnuts

Butternut squash velouté, pepita cream, garlic & thyme croutons

Ham hock rarebit croquettes, quince & balsamic, fried sage

### Mains

Roast Norfolk turkey, duck fat potatoes, honey parsnip purée, braised red cabbage, pig in blankets, stuffing, brussel sprouts, Yorkshire pudding & gravy

Spiced roast pumpkin, roast potato, maple parsnip purée, braised red cabbage, brussel sprouts with hazelnuts, Yorkshire pudding, redcurrant gravy

Butter-poached hake, Champagne clam chowder, winter beetroot salad, preserved lemon vinaigrette

Beef cheek & venison pie, swede, colcannon, Chantenay carrots, tenderstem broccoli, red wine jus

### Desserts

Christmas pudding, brandy custard, berry compote

Poached pear, pecan cream, cinnamon caramel

Baron Bigod, caramelized 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.