



£ 90 THREE COURSES

### Starters

#### Burrata

*chopped salad, carrot & ginger dressing & toasted seeds*

#### Dressed Cromer Crab

*Sriracha mayonnaise, lemon & grilled sourdough*

#### Roast Chicken & Duck Terrine

*clementine jam, pickled cherries*



### Mains

#### Delica Pumpkin Tortellini

*lemongrass & pumpkin butter emulsion, toasted hazelnuts & sage*

#### Olive Oil Baked Hake

*crushed brassicas, chilli, garlic & seaweed butter*

#### Ballentine of Norfolk Turkey Crown

*turkey leg stuffing, pigs in blankets, root vegetable purée, gravy*

#### Aged Beef Ribeye Steak

*fries & Peppercorn sauce*

### Sharing Sides - Chef's Selection (V)



### Desserts

#### Bluebird Guinness & Chocolate Steamed Christmas Pudding

*vanilla custard*

#### Truffle Brie Cheese

*grapes, oat cakes, quince membrillo*

#### White Chocolate & Winter Berry Cheesecake

*whipped vanilla cream cheese, mulled berry compote, ginger biscuit 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.