



Festive group menu 2024

Starters

Spiced pumpkin soup, coconut cream, pumpkin seed granola (VG) 484 kcal

New season game terrine, Piccalilli, toasted brioche 555 kcal

Mullet wine cured salmon, shallot, caper, crème fraiche, blini 380 kcal

Baked beetroot, caramelised fig & Rosary Ash goat's cheese, walnuts 624 kcal

Mains

300g Jospier grilled USDA sirloin, chips, bearnaise 655 kcal

Roasted Cornish cod, herb dumplings, Shetland mussels 928 kcal

Roast Norfolk turkey, stuffed leg, brussels sprouts, bacon, chestnuts 1515 kcal

Butternut squash & beetroot Wellington (VG) 491 kcal

Desserts

Minced pie cheesecake, poached prunes 554 kcal

Salted caramel chocolate fondant, vanilla ice cream 693 kcal

Vegan ginger cake, caramelised pear, walnut cream (VG) 484 kcal

Cheese selection, grape chutney, truffle honey nuts, oatcakes 1237 kcal

£ 85

We are happy to provide information regarding allergens & intolerances on request. V - vegetarian, VG - vegan
A 13.5% discretionary service charge will be added to your bill. All bills are inclusive of VAT at 20%.