



To start

Glass of champagne and canapés

First course

*Celeriac soup hazelnut crumb truffle (V)
Home cured salmon pickled cucumber horseradish crème
Chicken parfait BBs chutney sourdough*

Second course

*Norfolk turkey
Beef wellington
Mushroom and aubergine wellington (V)
All the trimming and jugs of gravy*

To finish

*Black Forest Gateau
Christmas Pudding brandy cream (V option)
British cheese board*

And just room for...

*Espresso Martini
Amaretto Sour
Christmas Old Fashioned*

*An optional 12.5 service charge will be added to your bill, all of which is distributed to staff.
Should you have any food intolerances/allergies please inform us.*