

CHRISTMAS PARTY MENU

£39 per head (2 courses available for lunch £28)

Starters

Beetroot-cured salmon gravadlax, leek croquettes, horseradish aioli

Pork belly, pea & celeriac rémoulade, balsamic

Artichoke soup, truffle oil, chestnuts

Seared scallops, sweetcorn puree, black pudding, popcorn – supplement £7

Rosemary & chestnut-crusted camembert, cranberry chutney, crusty bread

Mains

Braised blade of beef, horseradish mash, cumin carrots, chimichurri,
bourguignon garnish

Norfolk Black Feather turkey, duck fat potatoes, stuffing, pigs in blankets,
parsnips, brussel sprouts with pancetta

Pan-fried seabass, samphire, shrimp & lemon butter, with broad bean &
chorizo cassoulet

Triple wild mushroom gnocchi, parmesan crisp

Fillet steak, truffle mash, red wine jus, chargrilled tenderstem – supplement £9

Vegan butternut squash winter wellington, veggie roast potatoes, parsnips,
brussel sprouts, carrots, gravy

Desserts

Christmas pudding, Baileys custard or ice cream

Winter apple & mincemeat crumble, vanilla ice cream

Chocolate mousse, cherry compote

Salted caramel cheesecake, vanilla ice cream

Cheeseboard – supplement £6 or £13 as an additional course