

# Christmas Menu

Three courses £44.95

## Starters

### Butternut squash soup

Coconut yoghurt & wheat-free  
sourdough croutons

### Ricotta on toasted wheat-free sourdough

Fresh figs, fig chutney, agave syrup & seeds

### Ham hock terrine Piccalilli & sourdough toast

Smoked salmon  
Rye bread & caperberries

### Beetroot falafel

Hummus, pomegranate & puffed rice

## Mains

### Roast Norfolk turkey & all the trimmings

Chipolatas, pork & apricot stuffing, roast  
potatoes & seasonal vegetables

### Vegan wellington

'Simplicity' mince, wilted winter greens & roasted  
beetroot with gravy & seasonal vegetables

### Cornish cod

Lemon & herb crust, truffle mashed  
potatoes, winter greens & lemon

### 12-hour braised ox cheek

Truffle mashed potatoes, winter cabbage  
& watercress velouté

### N'duja & superstraccia tortellini

Vegan superstraccia cheese, vegan n'duja,  
pumpkin velouté, baby spinach & seeds

### Sirloin steak *(£7 supplement)*

8oz Himalayan salt 28-day dry aged  
British beef, Béarnaise sauce & chips

## Desserts

### Baked vanilla cheesecake

Winter fruits

### Mango & coconut panna cotta

Passion fruit & oat biscuit crumb

### Chocolate opera cake

Chantilly cream

### Christmas pudding

Custard & redcurrants

### Cheese platter *(£3 supplement)*

Stilton, cheddar, brie, spiced pear  
chutney & oatcake biscuits

### For that extra sparkle

A glass of Prosecco DOC Spumante Extra  
Dry Luca Botter, three courses & half a bottle  
of Valdemilanos Viura Chardonnay or Viña  
Temprana 'Old Vines Garnacha' £59.50 per person

*Go all out!* A glass of Tissot-Maire Blanc  
de Blancs Crémant, three courses  
& half a bottle of Picpoul de Pinet or  
Malbec Domaine Bousquet £67 per person

 Vegetarian  Vegan  Gluten friendly

Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens. Whole party must order from the same menu or package. Deposit required to secure booking. Full T&Cs apply, please speak to our lovely team.

Two courses available upon request for £31.95pp, please note that this is subject to availability.

Past, Present  
& Yet to come



by DRAKE & MORGAN

The image features three champagne flutes filled with a golden liquid, likely champagne, arranged on a circular gold tray. The tray is decorated with several red, reflective Christmas ornaments of various sizes. The background is a deep green with a bokeh effect of light spots, creating a festive and elegant atmosphere. The text is centered over the image.

Past, Present  
& *Yet to come*



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