

Love Christmas

Festive Feast

Starters

Beetroot salad

Whipped vegan feta, orange, dukkah, sunflower seeds & spices

Scottish smoked salmon

Soda bread & piccalilli

Chicken yakatori skewers

Sesame seeds, ginger, coriander, soy & mirin

Quinoa falafel

Hummus, yoghurt, harissa, pomegranate & puffed rice

Duck liver parfait

Gooseberry & nettle chutney & toasted brioche

Mains

Roast Norfolk turkey & all the trimmings

Chipolatas & pork & chestnut stuffing

Lemon & parsley crusted cod

Winter greens & burnt lemon

Sirloin steak

8oz British beef, béarnaise sauce & chips *(£5pp supplement)*

Pheasant sausages

White bean cassoulet & onion crumb

Butternut squash ravioli

Vegan feta, baby spinach & pine nuts

All mains other than the Sirloin steak are served with roast potatoes & seasonal vegetables

Why not add an extra helping of pigs in blankets?

Special meal requirements: 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. *Choice between Long Beach Chenin Blanc or Panol Merlot.

2 courses £26pp or 3 courses £33pp

With complimentary mini mince pies

Pinch of Sweet

Christmas pudding

Custard

Chocolate brownie

Vanilla ice cream

Grilled pineapple

Maple syrup, almond butter, apple sorbet & toasted coconut

Matcha cheesecake

Raspberry chai jam

Cheese platter

Stilton, cheddar, brie, gooseberry & nettle chutney & oatcake biscuit *(£3pp supplement)*



Vegan



Vegetarian

Eat, Drink & Be Merry £40

Enjoy a glass of prosecco on arrival, followed by 2 courses from our seasonal menu, half a bottle of wine* & warm mini mince pies

Festive Cheer £50

Enjoy a glass of prosecco on arrival, followed by 3 courses from our seasonal menu, half a bottle of wine* & warm mini mince pies