

# Christmas menu £32pp

## Starters

Caramelised parsnip & toasted coconut soup 🌱  
Onion bhaji

Scottish smoked salmon  
Soda bread & piccalilli

Duck liver parfait  
Damson chutney & toasted brioche

Beetroot carpaccio 🌱  
Burrata & walnuts

Smoked aubergine flatbread 🌱  
Roasted peppers, feta, pine nuts & pesto

## Mains

Roast Norfolk turkey & all the trimmings  
Chipolatas, chestnut & sage stuffing, roast potatoes  
& seasonal vegetables

Jacob's ladder of beef  
Sweet potato & carrot puree, shallots & red wine jus

Sirloin steak  
8oz British beef, bearnaise sauce & chips (*£7pp supplement*)

Sea bream *gf*  
Prawn risotto & pesto

Crispy chickpea cake 🌱 *gf*  
Butternut squash, polenta, pickled celery, tahini, harissa,  
vegan pecorino & pumpkin mole

Cranberry, lentil & nut roast 🌱  
Seasonal vegetables & gravy

Butternut squash ravioli 🌱  
Feta, baby spinach & pine nuts

Why not add an extra helping of pigs in blankets or roasties?

## Pinch of sweet

Tiptree Christmas pudding  
Custard

Cherry streusel  
Cherry ice-cream

Caramel panna cotta  
Gingerbread & hazelnut tuile

Chocolate orange tart  
Crème fraîche

Sticky plum & almond cake 🌱  
Vegan custard

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

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## 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.

🌱 Vegan 🌿 Vegetarian *gf* Gluten free

## Festive Cheer £50

Enjoy a glass of prosecco on arrival, followed by our seasonal 3 course menu and half a bottle of Casa Felipe Sauvignon Blanc or Panul Merlot.