

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

Titree 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)

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.