




CHRISTMAS MENU

3 courses £30 pp




STARTERS



Celeriac and sage soup, candied chestnuts (v)
Deville Portland crab on toast
Grilled goats cheese bruschetta, beetroot relish (v)
Duck spring rolls, plum sauce

MAINS



Roast Norfolk turkey, pigs in blankets, stuffing, Brussel sprouts & chestnuts, roasted vegetables, cranberry sauce
Beetroot and squash wellington, smoked onion puree (vg)
Grilled fillet of sea bass, braised fennel, olives, new season olive oil
Daube beef, horseradish mash and roasted carrots



DESSERTS

Christmas pudding, brandy sauce
Vanilla cheesecake, berry compote
Sticky toffee pudding, vanilla ice cream
British artisan cheese plate, biscuits and chutney

Ingredients are sourced primarily from local British suppliers, taking advantage of seasonal change. Allergen information available upon request.
A discretionary 12.5% service charge will be added to your bill.

