

CHRISTMAS

FEAST

Two Courses - £25 / Three Courses - £30

Booking is essential with a minimum 72h required for food preorders

WELCOME

A complimentary Snowball, Mince Pie & Plastic Free Cracker to your table

DRINKS

(Pre order basis)

Bottle of House Wine £20

White Peach Bellini £9

Bottle of Prosecco £29

STARTERS

Parsnip, Bramley Apple, Sage & Chestnut Soup

Served with Sourdough VG/GFA

Sauteed Wild Mushrooms

Mustard, Tarragon & Truffle Butter, Toasted Brioche, Watercress & Parmesan V/VGA

Chapel & Swan Oak Smoked Salmon

Soda Bread, Crispy Capers, Apple, Dill & Pickled Cucumber Salad GFA

Chicken & Herb Terrine

Parsley & Cornichon Salad, Pear, Fig & Cognac Chutney with Toasted Sourdough GFA

MAINS

Roast Stuffed Pumpkin

Wild Rice, Pecans, Apple & Pomegranate with Watercress, Fennel & Gorgonzola Salad VGA/GF

Baked Scottish Salmon

Sauteed Potatoes, Buttered Nutmeg Spinach & Chive Hollandaise GF

Norfolk Bronze Turkey

*Rosemary & Duck Fat Roast Potatoes, Mulled Red Cabbage, Roasted Roots, Brussel Sprouts,
Chestnut & Cranberry Stuffing & Pigs in Blankets*

Chargrilled Flat Iron Steak

Chunky Chips, Watercress & Green Peppercorn or Bearnaise Sauce (£3 supp.)

PUDDINGS

Spiced Apple & Pear Crumble, Nut & Oat Topping with Vanilla ice cream V

Christmas Pudding with Brandy Butter Ice Cream V

Salted Caramel Chocolate Brownie with Vegan Vanilla Ice Cream VG

Artisan Cheese Plate, Peter's Yard Crackers & Chutney (£3 supp.)

Trifle Shot - Christmas in a glass! (£5 supp.)

Chambord, Advocaat, Double cream & Sherry



V - VEGETARIAN / VG - VEGAN / VGA - VEGAN OPTION AVAILABLE

GF - GLUTEN FREE / GFA - GLUTEN FREE AVAILABLE

A discretionary 12.5% service charge is added to tables of 6 or more. Any tips or gratuity go directly to our staff.

Each cracker includes a donation to the Trusseau Trust.