

CHRISTMAS DAY MENU

3 COURSES £110 PER PERSON

Pre order only

ADD A CHEESE COURSE FOR £10PP

PRE ORDER YOUR WINE

Reserve your wine ahead of your festive booking and enjoy 10% off your order. Minimum spend of £250 applies. Explore our full range of drinks packages – just ask a team member for details.

To begin - Selection of home-baked bread, Bungay Fen Farm butter

STARTERS

Pan-fried wood pigeon, candied walnuts, celeriac remoulade
Grilled oyster mushroom, crispy polenta, goat's curd
Venison and pecorino agnolotti, sage, pine nuts
Radicchio, pickled fennel, orange and watercress salad, whipped vegan feta
Seared scallops, roasted cauliflower, curry oil, golden raisins

AMUSE-BOUCHE

Lemon sorbet, St-Germain

MAINS

Fillet of beef Wellington, truffled mash, Savoy cabbage, green peppercorn sauce
Grilled halibut, pommes dauphine, braised leek heart, fennel granola, crab bisque
Vegan celeriac, spinach and truffle pudding, Roscoff onion, beetroot jus
Roast turkey and gammon, with all the trimmings

PUDDINGS

Iced Christmas pudding parfait, miso caramel
Yuzu crème brûlée, black sesame biscotti
Champagne and raspberry jelly, vegan vanilla ice cream
Nanny Muffet, Cashel Blue and Black Bomber, pear jelly, date crackers

