

Festive Menu

Lunch £75 / Dinner £85

Smoked Salmon 247 kcal

Oak-smoked salmon, lime, dill & capers, crème fraiche, Melba toast, Avruga caviar

Tartare 201 kcal

Hand cut venison tartare, maitake mushroom, cured egg yolk, smoked buttermilk dressing

Burrata (v) 680 kcal

Buffalo milk burrata, artichoke pesto, winter black truffle crostini, black grapes

Mushroom Consommé (vg) 166 kcal

Wild mushroom consommé, winter truffle, king oyster mushroom, pearl barley & chestnuts

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Turkey 1378 kcal

Roasted ballotine of Norfolk turkey, veal & truffle stuffing, braised red cabbage, honey-glazed carrot puree, roast potatoes, Perigourdine sauce

Pork Belly 1318 kcal

Suffolk Orchard pork belly, truffled pommes puree, black pudding, sprout tops, red wine jus

Salmon 765 kcal

Pan-fried salmon, broccoli & garlic purée, tenderstem a la polonaise, admiral sauce

Gnocchi (v/vg) 428 kcal

Rice flour gnocchi, delicata squash, wilted spinach, plant based Nduja, crispy sage

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Crème Brûlée (v) 560 kcal

Spiced rum crème brûlée, shortbread biscuit

Christmas pudding (v) 418 kcal

Traditional Christmas pudding, brandy cream, cinnamon ice cream

Chocolate Fondant (v) 608 kcal

Baked chocolate fondant, salt cookie crumb, mulled cranberry sorbet

Pineapple (v/vg) 546 kcal

Vanilla & all Spice poached pineapple, pear compote, banana & passion fruit sorbet

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Petit Fours 74 kcal

Mini mince pies

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

(VG) – suitable for vegan requirements / (V) – suitable for vegetarian requirements.

Adults need around 2000 kcal a day.

13.5% discretionary service charge will be added to your bill.