

Festive Menu

Lunch £75 / Dinner £85

Smoked Salmon

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

Tartare

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

Burrata (v)

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

Mushroom Consommé (vg)

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

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Turkey

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

Pork Belly

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

Salmon

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

Gnocchi (v/vg)

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

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Crème Brulee (v)

Spiced rum crème brûlée, shortbread biscuit

Christmas pudding (v)

Traditional Christmas pudding, brandy cream, cinnamon ice cream

Chocolate Fondant (v)

Baked chocolate fondant, salt cookie crumb, mulled cranberry sorbet

Pineapple (v/vg)

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

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Petit Fours

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.