



christmas MENU



— ❄️ STARTERS ❄️ —

PULLED CONFIT DUCK AND FOIE GRAS TERRINE (GF ON REQUEST)

With toasted brioche,
cranberry gel and
pickled beets

SMOKED MOZZARELLA AND BURY BLACK PUDDING ARANCINI

With a hot mustard aioli

SMOKED SALMON ROULADE (GF)

With pikelets, fresh
horseradish cream and
a cucumber compress

SPICED RED PEPPER AND SWEET POTATO SOUP (VE, GF ON REQUEST)

With vegetable crisps
and crusty bread

— ❄️ MAINS ❄️ —

All mains are served with a selection of sharing
winter vegetables and Peaky gravy.

BUTTER ROASTED NORFOLK TURKEY OR SOUS-VIDE GOOSE BREAST (£5 SUPPLEMENT)

With duck fat roast potatoes, pork and chestnut
stuffing, pigs in blankets and in-house mulled
cranberry sauce

PAN FRIED COD (GF)

With a curried cauliflower puree, cauliflower
couscous, heritage kale and lobster butter

SLOW COOKED BEEF SHORT RIB (JACOB'S LADDER)

With colcannon mash, curly kale, white truffle
puree and a pulled beef croquette

PUY LENTIL AND BARLEY STEAMED PUDDING (VE)

With root vegetable fondant and
mulled redcurrant jus

— ❄️ DESSERTS ❄️ —

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE (V)

Baked, with
rum soaked sultanas

DARK CHERRY AND CHOCOLATE FONDANT (V)

With honeycomb ice cream

CHEESE AND CRACKERS (V)

Port poached baby pears,
Alex Cross stilton and
buckwheat crackers

STEAMED PLUM SUET PUDDING (V)

Boozy cream



**3 COURSE MEAL
FIZZ ARRIVAL**
£40
+
CANAPÉS
FESTIVE COCKTAIL
ALL £50



(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE

