



Christmas Set Menu 2021

3 courses - £50 per person

Starters

Truffled cauliflower & apple soup, crumbled blue cheese, hazelnuts (D,N)

Beetroot cured Loch Duart salmon, creamed horseradish, baby beet & orange salad (F,D,SD)

House terrine, pork loin, sausage meat & streaky bacon, fig chutney, pickles, sourdough bread (S,G)

Mains

Shallot tarte tatin, chive crème fraiche, baby spinach (G,D,E)

Pan Roasted Cod, crab sauce, Cornish crab salad, sea vegetables & basil oil (F,C,SD,D)

Roast Norfolk stuffed turkey & all the trimmings (G,Ce,D,SD)

Desserts

Christmas Pudding & Brandy Cream (D,S,N,G)

Chocolate hazelnut mousse, chocolate crumb & mandarin sorbet (SD,N,D,G,E)

Paxton & Whitfield Cheese Plate, House Chutney & Crackers (G,SD)

Allergy key - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

In case of Allergy, please ask a waiter for more information. A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT