



2 courses £55.00 / 3 courses £60.00

Starters

Roasted celeriac soup, mushroom duxelle, Parmesan focaccia (M,G,SD)

Seafood cocktail, baby Gem, bloody Mary ketchup & seeded cracker (E,MU,SE,G,C,SD)

Smoked ham & chicken terrine, saffron pickled pear, walnuts & mustard mayo (N,E,SD,G)

Mains

Loch Duart salmon, bubble & squeak, Cornish crab & shellfish velouté (F,C,CE,SD,G,M,E)

Roast Norfolk buttered turkey breast with all the trimmings (G,SD,Ce)

Thyme roasted cauliflower steak, crumbled stilton, wild mushrooms & crispy leaf's (M)

Desserts

Christmas Pudding cheesecake, clementine gel, clementine sorbet (N,E,M,SD,G)

Chocolate & chestnut cake, cranberry ice cream (N,E,G,S,M)

Somerset Brie, toasted brioche & apricot jam (M,E,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