



FESTIVE MENU

£70 per person | Minimum 8 guests

Please pre-order one starter and one main for the entire group.

WELCOME

A glass of Champagne Brut and three canapés - £25pp

A glass of Prosecco and three canapés - £20pp

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STARTERS

Pork & duck terrine, mulled pear chutney, balsamic onions, crispy onion, mini bread loaf (E, Mu, Sd, G, M)

Seafood cocktail, Mary rose sauce, baby gem, preserved lemon, avocado, seeded cracker (C, E, Mu, Sd, Se, G, M)

Winter squash velouté, truffle, wild mushrooms, hazelnut and chive dressing (S, Vegan)

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MAINS

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

Roasted Loch Duarte Salmon, dressed crab, shellfish velouté, bubble & squeak (F, C, M, G, E)

Roasted cauliflower steak, burnt cauliflower, chestnuts, pickled celery, dried cranberries (Sd, Ce, N, S)

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DESSERTS

Mince pie treacle tart, brandy custard (N, G, E, M, Sd)

Chocolate clémentine gateau, marmalade, chocolate ganache, chocolate brownie (S, Sd, Vegan)

Somerset brie, Panattoni, orange marmalade (M, E, G, Sd)

Crustaceans (C), Celery (Ce), Milk (M), Eggs (E), Fish (F), Peanuts (P), Gluten (G), Lupin (L),
Nuts (N), Molluscs (Mo), Mustard (Mu), Soya (S), Sulphur dioxide (Sd), Sesame seeds (Se)

If you have any specific dietary requirements or allergy, please let your server know.

While we will do our very best to accommodate you, unfortunately, we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

