



CHRISTMAS MENU FROM 24TH NOVEMBER TO 24TH DECEMBER
TABLE UPTO 9 GUESTS

Monday to Friday 12noon to 4.30pm / 5pm to 9.30pm
Saturday & Sunday 12noon to 9.30pm

2 courses £50.00 / 3 courses £60.00

Starters

WINTER SQUASH VELOUTE

truffle, wild mushrooms, pumpkin seed & chive dressing (VEGAN – S)

SEAFOOD COCKTAIL

Mary Rose sauce, Baby Gem, preserved lemon, avocado & seeded cracker (C,E,MU,SD,SE,G,M)

PORK & DUCK TERRINE

Mulled pear chutney, balsamic & crispy onions, mini bread loaf (E,MU,SD,G,M)

Mains

ROAST NORFOLK BUTTERED TURKEY BREAST

Pork stuffing & 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 - VEGAN)

Desserts

MINCE PIE TREACLE TART, BRANDY CUSTARD (SD,N,E,G,M)

CHOCOLATE & CLEMENTINE GATEAU, MARMALADE, CHOCO GANACHE & ORANGE SORBET (S,SD – VEGAN)

SOMERSET BRIE CHEESE, PANATTONI & ORANGE MARMALADE (M,E,G,SD)

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Mollusks (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