



FESTIVE SET MENU

£65 PER PERSON

FOR THE TABLE

GRILLED EMMER BREAD & WHIPPED BUTTER V

PICKLED GARDEN VEGETABLES VE/GF

STARTERS

WILD MUSHROOM & FETA CHEESE PÂTÉ VE

Red pesto, white truffle oil, crostini

SEARED SCALLOPS

Emmer gremolata, herb oil

DRY-AGED BEEF CARPACCIO GF

Black garlic & horseradish aioli, shaved parmesan

SCOTTISH SALMON GF

Beetroot-cured salmon, Plymouth gin, pickled cucumber

MAINS

ROASTED NORFOLK TURKEY GF*

Duck fat roast potatoes, pigs in blankets, braised red cabbage, glazed root vegetables, red wine gravy, cranberry & mulled spice sauce

ROASTED LAMB CUTLETS GF

*Celeriac purée, heritage carrots
& red wine jus, parsnip crisp*

**HERITAGE BEETROOT & ROASTED
RED ONION TART VE**

*Roast potatoes, braised red cabbage, glazed root vegetables,
red wine gravy*

PAN-ROASTED HALIBUT GF

*Crushed potato cake, charred broccoli, lobster & king
prawn bisque, Avruga caviar*

DESSERTS

ARTISAN CHEESE BOARD

*A curated selection of artisanal cheeses,
fig chutney, crisp crackers*

DARK DECADENT CHOCOLATE MOUSSE

Rich chocolate mousse with a white chocolate centre

CHRISTMAS PUDDING VE

Brandy & vanilla custard, cranberry jam

BAKED CHEESECAKE

Sour cherry compote

TO FINISH

COFFEE & MINI MINCE PIES