



MERRY CHRISTMAS

Friday 26th December

STARTERS

- Velouté of Jerusalem artichoke, mushroom brioche *
- Terrine of duck leg confit, foie gras & potato, red onion marmalade *
- Oak smoked salmon, buckwheat blini & crème fraîche *
- Salad of heritage beetroot, goat's cheese & walnuts *

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MAINS

- Seared fillet of sea bream, crushed potatoes, roast salsify & samphire *
- Supreme of Suffolk chicken, Puy lentils, button onions & cavolo nero *
- Roast aged sirloin of beef, Yorkshire pudding, duck fat potatoes & traditional trimmings*
- Risotto of roast pumpkin, parmesan & crispy sage *

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SIDE ORDERS

- Green beans 5 */ Honeyed Chantenay carrots 6 */ Long stem broccoli 6 * / Buttered cabbage 5 *
- Chips 5 */ Harissa-glazed Baby Lou potatoes 6 */ Cauliflower cheese 6 * / Duck fat roast potatoes 5 *

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DESSERTS

- Lemon meringue tart, raspberry purée
- Traditional Christmas pudding, Armagnac butter sauce *
- Selection of farmhouse cheeses, seeded rye cracker & house chutney *
- Hot Valrhona chocolate fondant, clementine sorbet

3 course menu £75pp

Please let the manager know of any allergies or dietary requirements

** Gluten Free or can be made with gluten free products*

A discretionary service charge of 12.5% will be added to your bill



CHILDREN'S MENU

Friday 26th December

STARTERS

Bayonne ham & compressed melon *
Jerusalem artichoke soup, toasted focaccia *
Homemade garlic bread

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MAINS

Roast chicken, Yorkshire pudding & roast potatoes *
Roast beef, Yorkshire pudding & roast potatoes *
*Served with honey roast parsnips, buttered cabbage, baby carrots, Brussel sprouts,
Yorkshire pudding & cauliflower cheese*

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DESSERTS

Warm chocolate brownie, clementine sorbet *
Traditional Christmas pudding & double cream *
Lemon meringue tart

3 course menu £35

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