

# Christmas Menu

2 courses £27 / 3 courses £32

Prosecco on arrival for an extra £5 per head

## STARTERS

### Spiced butternut squash soup

toasted pumpkin seeds, parsley oil (VG)

### Oak smoked salmon

capers, lemon & horseradish crème fraîche

### Smoked chicken & ham hock terrine

shallots, parsley, capers, toasted sourdough

## MAINS

### Roast Norfolk Bronze turkey

roast potatoes, sprouts & smoked bacon, chestnuts, roast carrots, bread sauce & turkey gravy

### 6 hour braised ox cheek

creamed potato, buttered cabbage, red wine

### Baked line caught cod loin

pumpkin purée, creamed cabbage, chestnuts, smoked bacon

### Sweet potato & lentil Wellington

kale pesto, crispy sprouts, shaved chestnuts (VG)

*Supplement £8 per person*

### 45 day aged 250g Sirloin

fries & oven dried tomatoes, béarnaise sauce

## PUDDINGS

### Christmas pudding

brandy butter, custard (V)

### Sticky toffee pudding

vanilla ice cream (V)

### Red wine poached pear

mulled wine syrup, toasted almonds, mascarpone (V)

*Supplement £4 per person*

### Cheese course (V)

*Supplement £2 per person*

### Mince pies & chocolate truffles (V)

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU