



# CHRISTMAS MENU


3 courses £39.50pp



## STARTERS

Celeriac and sage soup, candied chestnuts (v)  
Chicken liver parfait, house chutney  
Wild mushroom and blue cheese arancini (v)  
Hot smoked salmon scotch egg, curried mayo  
Deville Portland crab on toast

## MAINS



Grilled rib eye, chips, watercress salad, mustard mayo  
Pan fried fillet of sea bass, creamed spinach, spiced puy lentils  
Roast Norfolk turkey, pigs in blankets, stuffing, Brussel sprouts  
& chestnuts, roasted vegetables, cranberry sauce  
Beetroot and squash wellington, smoked onion puree (vg)  
• Rosemary and garlic lamb rump, winter vegetable dauphinoise,  
tomato and thyme sauce



## DESSERTS

Christmas pudding, brandy sauce  
Bailey's cream cheesecake  
Sticky toffee pudding, vanilla ice cream  
Chocolate nemesis, blood orange sorbet  
British artisan cheese plate, biscuits and chutney

Ingredients are sourced primarily from local British suppliers, taking advantage of seasonal change. Allergen information available upon request.  
A discretionary 12.5% service charge will be added to your bill.

