



# CHRISTMAS MENU

3 courses £40 per person



## 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

Devilled Portland crab on toast

## MAINS

Fish and meat options are gluten free on request




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

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.



# CHRISTMAS SHARING MENU

A selection of sliders and small plates  
£15 per person

Wild mushroom & blue cheese arancini (v)  
Mini fish & chips  
Honey glazed chipolatoes  
Quail Scotch egg  
Glamorgan sausage, apple compote  
BBQ chicken wings

## PRE-ORDER DRINKS

### WHITE WINE

Borsao Macabeo 22  
Conviviale Pinot Grigio 24.5  
The Big Top Chardonnay 26

### RED WINE

Rame Garnacha, Campo de Borja 22  
The Last Stand Shiraz 24  
Debajo Dry Farmed Carignan 25

### SPARKLING WINE & CHAMPAGNE

Domenico de Bertiol Prosecco di Valdobbiadene Spumante 34.5  
Henners Brut 65  
Henners Brut Rose 70