

Celebrating Christmas



Since 1549

Complimentary glass of Apericena Prosecco on arrival

STARTERS

Ham Hock Terrine

spiced plum chutney, toast

Holborn Gin-Cured Salmon

pickled cucumber, dill crème fraîche

Brandy & Garlic Flashed Wild Mushrooms

thyme, on toasted brioche v

Winter Roast Vegetable Soup

crème fraîche, rosemary crisps v

MAINS

Norfolk Farm Roast Turkey

maple glazed roots, duck fat roasties, brussel sprouts, braised red cabbage with spiced apple, 'pigs in blankets', cranberry & apricot stuffing, port & red wine jus

Roast Butternut Squash 'Wellington' ^{v,vg}

roast chestnut, spices, cranberries, maple glazed roots, roasties

16 Hour Smoked Beef Brisket

creamy mash, maple glazed carrots, crispy shallots, red wine jus

Roast Halibut

roast carrot purée, braised chicory, clementine hollandaise, crushed new potatoes

PUDDINGS

Christmas Pudding

brandy cream & candied pecans

Drunken Winter Fruits

Stewed winter fruits in Armagnac, dark chocolate brownie crumb, vanilla mascarpone, crushed amaretti biscuits

Cheese Plate

*Montgomery's Farmhouse Cheddar, Somerset Brie & Colston Bassett Stilton
spiced plum chutney, oatcakes*

TO FINISH

tea or coffee, mini mince pies £45 pp

A discretionary service charge of 12.5% will be added to your bill. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.

If you have any food allergy or intolerance queries, please speak to a team member who will be happy to help.

A deposit of £10 per person is required at the time of booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your feast.