



# FESTIVE MENU

**3 Courses from £40 per person**

---

## STARTERS

Crown Prince squash & carrot soup, spiced caramelised seeds (vg)

Avocado & prawn cocktail

Chicken, pancetta & apricot terrine, house pickles, toast

Roast beetroot, chicory, whipped feta, cranberry & Granny Smith salad (vg)

## MAINS

Roast crown of Norfolk turkey, pigs in blankets, chestnut & thyme stuffing,  
roasted roots, sprouts, roast potatoes, gravy

Baked North Sea cod fillet, soft herb crust, kale, pink fir potatoes, saffron velouté

Butternut squash & chestnut wellington, roasted roots, Brussels sprouts,  
roast potatoes, vegan gravy (vg)

28-day Himalayan salt aged sirloin steak, triple cooked chips,  
watercress, peppercorn sauce *£8 supplement*

## DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v)

Christmas pudding & Cornish clotted cream (v)

Belgian chocolate torte, caramelised pecan, stem ginger (vg)

Clementine sorbet, mulled berries, oat crumble (vg)

---

## FOR THE TABLE

Pigs in blankets, honey & mustard 7 | Cauliflower cheese 8

Roasties (vg) 6 | Maple glazed roast veg (vg) 6



We cannot guarantee the absence of traces of nuts or other allergens. If you have any allergies or specific dietary requirements, including non-gluten-containing options, please inform a member of our team before ordering. A discretionary 12.5% service charge will be added to your bill, all of which is distributed amongst our team. (v) vegetarian | (vg) vegan