



# FESTIVE MENU

*3 Courses from £45 per person*

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## 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)

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## For the table

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

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