

ADELINE



THREE COURSE FESTIVE MENU | £49.95
1ST-20TH DECEMBER | FOR A MINIMUM OF 10 DINERS

STARTERS

Cream of mushroom & celeriac soup (V)

Truffle, garlic and rosemary focaccia croutons
VG available on request

Scottish smoked salmon

Crème fraîche, lemon, dill and keta caviar

Crispy duck salad (GF)

Orange, chilli, fennel and pomegranate

Chicken & smoked ham hock terrine

Pickled cornichons and quince jelly

MAINS

Roast Norfolk Turkey

Glazed ham, sage, apricot and pork stuffing, pigs in blankets, roast potatoes, roasted roots and Brussel sprouts

Seafood bisque fregola

Sardinian pasta, monkfish, king prawn and mussel stew

Wild boar sausages

Creamy polenta, braised fennel and balsamic onions

Butternut squash, ginger, kale, and chickpea risotto (V, VG, GF)

Maple glazed pecans

PUDDINGS

Avocado, olive oil dark chocolate mousse (VG)

Brandied Morello cherries and honeycomb

Apple & rhubarb crumble (V)

Vanilla ice cream

Lemon & passion fruit tart (V)

Crème fraîche

Steamed Christmas pudding (V)

Custard
VG/GF Christmas pudding available on request

(V) Vegetarian, (VG) Vegan, (GF) Gluten free

Food allergies and intolerances: please ask a member of our team if you require information on the ingredients in the food we serve.
A discretionary service charge of 12.5% will be added to your bill. All prices quoted are in British pounds and are inclusive of VAT at the prevailing rate.