



STARTERS

Cauliflower soup

wild mushroom tortellini, chargrilled cauliflower

Confit of mackerel

burnt apple purée, kohlrabi, golden sultanas

Local rabbit terrine

tarragon aioli, pickled winter vegetables, crostini

Salt baked Jerusalem Artichoke

charred leek, crispy kale, gremolata (VO)

(V) – Vegan

(VO) - Vegan option available

MAINS

Roast Norfolk turkey

traditional trimmings

Celeriac fondant

*pan roasted sprouts, wild mushrooms, romanesco,
herb pesto, chestnut crisp (VO)*

Pan roasted sea bream

*cauliflower purée, white wine poached potato, baby leek,
mussel broth*

Slow cooked beef short rib,

*smoked garlic mash, Chantenay carrots, red cabbage jam,
onion jus*

DESSERTS

Christmas pudding

brandy and vanilla custard

Mulled wine poached pear pavlova

toasted almonds

Black forest arctic roll,

chocolate crème pâtissière, boozy cherries

Duo of cheese

lavosh, chutney, membrillo, warm Eccles cake

CHRISTMAS

3 courses and coffee

Lunch £36pp

Dinner £39pp