



STARTERS

Celeriac soup
wild mushrooms, chestnuts, homemade bread

Confit of mackerel
burnt apple purée, kohlrabi, golden sultanas

Chicken liver pate
roasted hazelnuts, crostini, port and fig jam

Salt baked Jerusalem Artichoke
charred leek, crispy kale, gremolata (VO)

(V) - Vegan
(VO) - Vegan option available

MAINS

Roast Norfolk turkey
traditional trimmings

Slow cooked lamb shoulder,
gratin potato, red cabbage jam, braised carrot

Potato terrine
*pan roasted sprouts, wild mushrooms,
romanesco, herb pesto, celeriac (VO)*

Pan roasted cod fillet
*cauliflower purée, potato gnocchi,
butter braised leek, salsa verde*

DESSERTS

Christmas pudding
brandy and vanilla custard

Treacle tart
stem ginger ice cream, apple compote

Winter berry mousse
macerated black berries, pistachio

Duo of cheese
lavosh, chutney, membrillo, warm Eccles cake

CHRISTMAS PARTY

3 courses and coffee

Lunch £37pp

Dinner £43pp