



festive menu

2 courses £35 / 3 courses £45

starters

**fennel pollen scottish
smoked salmon gf***
dill crème fraîche, caper berries, pickled
fennel, lemon oil & toasted rye bread

duck rilette
toasted brioche, cornichons
& fig chutney

**jerusalem artichoke
soup ve/gf**
herb oil, roasted hazelnuts
& artichoke crisps

baked camembert v
roasted garlic, honey & thyme
glaze, toasted focaccia

mains

roasted norfolk turkey gf*
duck fat roast potatoes, glazed root vegetables, pigs in blankets, braised red cabbage,
red wine gravy & mulled cranberry sauce

oven baked salmon gf
new potato & herb cake, sautéed winter
greens & lemon beurre blanc

celeriac, wild mushroom & chestnut pithivier ve/gf*
rosemary roast potatoes, glazed root vegetables, braised red cabbage & red wine gravy

red wine braised beef short rib gf
wholegrain mustard mash, buttered greens & red wine gravy

desserts

christmas pudding ve/gf
brandy plant-based cream &
cranberry compote

chocolate truffle v
triple chocolate mousse & espresso liqueur
sponge, whiskey chantilly cream centre

baked basque cheesecake v/gf
sour cherry compote

sticky toffee pudding v/gf
toffee sauce & vanilla bean ice cream

artisan cheese board v
mature cheddar, stratford blue, farmhouse red
leicester, sticky fig chutney & crackers

afters

coffee & a sweet treat + £7pp
any coffee & a passion fruit tart, chocolate & hazelnut square,
honeycomb brownie or raspberry cheesecake

a 12.5% discretionary service charge will be added to your bill

v = vegetarian
v* = vegetarian option available

ve = vegan
ve* = vegan option available

gf = gluten free
gf* = gluten free option available



canapés

£4 PER CANAPÉ | 4/6 CANAPÉS PER PERSON
MINIMUM ORDER: 50 PER ITEM

plant & vegetarian

- sweet potato & red pepper falafel,
mint coconut yoghurt **ve**
- beetroot & goat's cheese croustade **v**
- caramelised fig, thyme & chestnut tart **ve**
- smoked applewood plant slider **ve**
- camembert croquette & mulled cranberry sauce **v**

meat

- chicken lollipop & house hot sauce **gf**
- sage butter glazed chicken skewer **gf**
- mature cheddar beef slider
- roast beef & horseradish yorkshire pudding
- pigs in blankets skewer & mulled cranberry sauce

fish

- smoked scottish salmon blini
- crab salad on the endive
- beer-battered haddock goujon & tartare sauce
- scampi & lemon aioli
- prawn cocktail lettuce cup **gf**

sweet

- honeycomb brownie **ve/gf**
- raspberry & rose cheesecake **v**
- passion fruit tart **v**
- strawberry & chantilly cream tart **v**

signature bowls

£8 PER BOWL | 3-4 BOWLS PER PERSON
MINIMUM ORDER: 50 PER BOWL

plant & vegetarian

- pumpkin tortellini, roasted butternut
squash, saffron cream & pesto **ve**
- wild mushroom, tarragon & black truffle risotto **ve/gf**
- smoked tofu & aubergine curry, toasted
flatbread **ve/gf**
- winter heirloom tomato & bocconcini
mozzarella salad **v/gf**

meat

- lincolnshire sausage, buttery mash &
caramelised red onion gravy
- grilled peppered beef steak, thick
cut chips & béarnaise sauce **gf**
- blackened chicken, creamed corn,
maple-glazed bacon **gf**
- cornish lamb rump, braised red
cabbage & red wine gravy **gf**

fish

- prawn cocktail, avocado & marie rose dressing **gf**
- beer-battered fish & chips, tartare sauce & mushy peas
- salmon puttanesca **gf**
- herb-crusted seabass, crispy parsley potatoes & saffron
bisque **gf**

sweet

- chocolate brownie & ice cream **v/gf**
- baked vanilla cheesecake & winter berry compote **v**
- fresh fruit salad, coconut cream, toasted seeds **ve/gf**
- winter berry eton mess **v/gf**

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