



CHRISTMAS MENUS

Our executive chef Jamie Dobbin has created these seasonal menus based around the pleasure of choice and sharing. If you have any questions, do not hesitate to contact Neda and Jess.

CHRISTMAS SHARING MENU

Atlantic prawn, crab and avocado cocktail
Scottish smoked salmon, smoked mackerel pate, smoked eel,
creamed horseradish, pickles, soda bread
Wild mushroom and Jerusalem artichoke tart

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Roast Norfolk Bronze turkey, traditional garnishes
Beef Wellington, braised savoy, red wine jus
Pumpkin and goats cheese ravioloni, shaved pumpkin, crispy sage
Traditionally garnished

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Traditional christmas pudding, brandy custard
Lemon tart, crème fraiche
Baked white chocolate cheese cake, cranberry compote

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Tea, coffee

£55 pp