FESTIVE FEAST

£130 per person

SNACKS

AUBERGINE CAVIAR | SMOKED COD'S ROE EMULSION
WHIPPED GOAT'S CURD, TRUFFLE HONEY
TOASTED FOCACCIA | FENNEL AND SESAME CRACKERS

TO START

HERITAGE BEETROOT & RADICCHIO SALAD (vg) (340 Kcal)
Smoked goat's cheese, blackberries, candied walnuts

LOCH DUART SALMON (240 Kcal)
Wasabi yogurt, pickled beetroot, pink fir apple potatoes, caviar

DUCK AND CHESTNUT TERRINE (513 Kcal)
Pickled carrot and fennel salad, cranberry purèe

TO FOLLOW

BBQ SEA BASS (2117 Kcal)
Royal Blue prawn dressing

MISO HISPI CABBAGE (ve) (711 Kcal)
Bean cassoulet, harissa butter, quince purèe, kalettes

NORFOLK BRONZE TURKEY (778 Kcal)
Sprouts, sage and onion stuffing, bacon,
roasted roots, turkey sauce

CHATEAUBRIAND (2117 Kcal)
Roasted wild mushrooms, smoked bone marrow butter

All served with an assortment of sides
Roasted tenderstem broccoli, cauliflower gratin,
roast Brussels sprouts, cranberry sauce

TO FINISH

FLAMING CHRISTMAS PUDDING (491 Kcal)
Maple butter, brandy sauce

BLACKBERRY PAVLOVA - TO SHARE - (vg) (877 Kcal)
Orange meringue, blackberry compote,
orange Chantilly, blackberry sorbet

CUSTARD BLACK FOREST TRIFLE (988 Kcal)

Our commitment towards sustainability is reflected in our product sourcing. Many of our products (including our coffee, fish, meats, produce and dairy) come from local and/or Fairtrade suppliers. *Denotes that the dish is available as a half portion. Adults need around 2000 kcal a day For any dietary requirements please speak to one of our team members for assistance. (ve) vegan. (vg) vegetarian. All prices are inclusive of VAT.
A discretionary service charge of 13.5% will be added to your bill.