



CHRISTMAS MENU

Three-courses £58 per person

STARTERS

Choose 3

Artichoke & Wild Mushroom Soup (v)
Truffle & Star Anise Oil

Farmhouse Terrine
Fig Chutney

Gravadlax
Pickled Vegetables, Sweet Mustard Dressing

Grilled Vegetable Tian (v)
Pesto Foam

MAIN COURSES

Choose 3

Roast Squash, Sage & Ricotta Risotto (v)
Roast Free-Range Norfolk Bronze Turkey
with all the trimmings

Creole Braised Short Rib of Beef
Swede & Carrot Whipped Potatoes

Pan-Fried Stone Bass
Fennel, Pearl Barley & Samphire Broth

283g Charbroiled Fillet Mignon (£10 supplement)

395g USDA Prime Dry-Aged Sirloin (£20 supplement)

680g USDA Prime Dry-Aged Bone-In Rib-Eye (£30 supplement)

FAMILY STYLE SIDES

All Included

Creamed Brussel Sprouts with Poitrine Fumée

Seasonal Vegetables

Duck-Fat Roasted Potatoes

DESSERT

Choose 3

Damson & Griottine Cherry Frangipane, Vanilla Crème fraîche

White Chocolate & Caramel Mousse

Old Irish Christmas Pudding & Brandy Sauce

Lemon & Cranberry Posset, Apricot Biscotti

Cheese Plate (£8 supplement)