

Starters

Sweet Potato, Roasted Red Pepper and Smoked Paprika Soup with Crème Fraîche (VG/GF)

Salmon Gravavlax with Pickled Beetroot and a Gin Crème Fraîche (GF)

Ham Hock and Baby Leek Terrine with Garlic Crostini and a Pear & Date Chutney

Mains

Grilled Fillet of Sea Bream with Fennel Crushed New Potatoes, Winter Greens and a Mustard & Tarragon Sauce (GF)

Thyme and Garlic Roasted Norfolk Turkey with Yorkshire Pudding, Pigs in Blankets, Stuffing, Roast Potatoes, Seasonal Vegetables and a Traditional Turkey Gravy

Braised Short Rib of Beef with Fennel Crushed New Potatoes, Seasonal Vegetables and a Sweet Onion & Red Wine Jus

Wild Mushroom, Chestnut and Spinach Tartlet with Fennel Crushed New Potatoes, Rocket & Vegan Parmesan Salad and a Port & Cranberry Dressing (VG, GF version available with pre-order)

Desserts

Traditional Christmas Pudding with Brandy Sauce (V, GF and DF version available on preorder)

Dark Chocolate Brownie Trifle with White Chocolate & Baileys Mousse (V)

Gingerbread and White Chocolate Cheesecake with Salted Caramel Sauce (V)

Spiced Pineapple Upside Down Cake with Champagne Sorbet (VG, GF)

English Cheese Selection (£3 Supplement)

A selection of 4 English Cheeses, Quince Jelly and Biscuits (GF crackers available)

V – Vegetarian / VG – Vegan / GF – Gluten Free / DF – Dairy Free

