

FESTIVE PARTY MENU FROM 23rd NOVEMBER



BREAD FOR THE TABLE – WHIPPED SAGE BUTTER

STARTER

TERIYAKI CURED SALMON – PICKLED SHIMEJI MUSHROOMS, SEAWEED EMULSION, TOASTED SESAME SEEDS
ROASTED BUTTERNUT & SAGE SOUP – WARM ARTISAN BREAD (VE)
DILL CRAB CROQUETTES – CITRUS MAYONNAISE, FENNEL SALAD, ROASTED LEMON OIL
WHIPPED DUCK LIVER, PORK & BRANDY PATE – SPICED RED ONION MARMALADE, TOASTED FOCACCIA
ROSARY GOAT'S CHEESE ROULADE – ROASTED WALNUTS, BEETROOT KETCHUP, CHICORY,
CRANBERRY & PORT DRESSING

MAIN

ROASTED NORFOLK TURKEY – ROAST POTATOES, APRICOT & SAGE STUFFING, SAUTÉED CHESTNUTS &
BRUSSELS SPROUTS, MAPLE PARSNIPS, PIG IN BLANKET, TURKEY GRAVY

PAN FRIED SEA BREAM FILLET – BUBBLE & SQUEAK CRUSHED POTATOES, BUTTERED KALE, CHIVE & ROE
BEURRE BLANC

LAMB SHOULDER BALLOTINE – TARRAGON MASHED POTATO, ROASTED HISPI CABBAGE, THYME JUS

WILD MUSHROOM & TRUFFLE RISOTTO – CRISPY ONIONS, PARMESAN CRISP, DRESSED WATERCRESS
(VE with no Parmesan)

28 DAY DRY AGED ENGLISH 6OZ FILLET STEAK – ROSEMARY TRIPLE COOKED CHIPS, GRILLED TOMATOES,
FIELD MUSHROOM, PEPPERCORN SAUCE (£8 SUPPLEMENT)

DESSERT

STEAMED CHRISTMAS PUDDING – CHARRED CLEMENTINE, BRANDY CUSTARD

CLASSIC STICKY TOFFEE PUDDING – BUTTERSCOTCH SAUCE, VANILLA BEAN ICE CREAM

SALTED CARAMEL CRÈME BRÛLÉE – BRANDY SNAP BISCUIT

CHOCOLATE GANACHE – GINGER CRUMB, ORANGE GEL, PRALINE

SELECTION OF ENGLISH CHEESES – GRAPES, CROSTINI & CHUTNEY



3 COURSES £43
2 COURSES £35



AN OPTIONAL 10% SERVICE WILL BE ADDED TO THE FINAL BILL

IF YOU HAVE AN ALLERGY TO ANY FOOD PRODUCTS, PLEASE MAKE US AWARE BEFORE ORDERING