



£ 70 THREE COURSES

Starters

Spicy Salmon Tartare
chilli, garlic, Ponzu, avocado & crispy wonton

White Onion & Comté Cheese Soup
sourdough croutons

Vegan Chopped Salad
carrot & ginger dressing, toasted seeds



Mains

Hand Rolled Gnocchi
lemongrass & pumpkin butter emulsion, toasted hazelnuts & sage

Ballentine of Norfolk Turkey Crown
turkey leg stuffing, pigs in blankets, root vegetable purée, gravy

Miso Marinated Loch Duart Salmon
soy & ginger broth, edamame, carrot & shimeji mushrooms

Sharing Sides - Chef's Selection (V)



Desserts

Bluebird Guinness & Chocolate Steamed Christmas Pudding
vanilla custard

Truffle Brie Cheese
grapes, oat cakes, quince membrillo

White Chocolate & Winter Berry Cheesecake
whipped vanilla cream cheese, mulled berry compote, ginger biscuit base

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

Adults need around 2000 kcal a day. 14 % service charge will be added to your bill. Prices include VAT.