



Amuse Bouche

Starter

Jerusalem artichoke soup, truffle oil

Rare beef salad, winter slaw, horseradish cream

Smoked salmon, quail eggs, lemon and caper dressing

Main course

Stone oven roasted cod with white beans, mussels and clams

Roast Norfolk turkey, chestnut stuffing, roast potatoes, Brussels sprouts, chipolatas in bacon, cranberry sauce

Caramelised shallot tart, baked goat's cheese, honey and thyme reduction

Dessert

Chocolate fondant, burnt orange ice cream

Mulled wine pear, sugared almonds, vanilla mascarpone

Christmas pudding, brandy sauce

Cheese Course

Tea. Coffee and petit fours

£65 per person

Service charge of 12.5% will be added to your bill.

Prices are inclusive of VAT.

Allergies - Please inform us of any intolerances with food products, our kitchen will contain traces of many allergens and therefore it is not possible to give a guarantee that particular allergens may not be present in dishes but we will endeavor to provide as much information as possible for you to make an informed choice.