



Christmas Menu 2023

Get the party started with a Glass of sparkling on arrival!

Celeriac velouté, pear, truffle (C, M)

Smoked chicken terrine,

Chicken liver mousse, apple & walnut, pickled sultana, sourdough (G, M, C, E, Mu, Su)

Or

Goats cheese Crottin,

Poached blackberries & puree, ash roasted beetroot, pickled fennel (M, G, E, Su)

Notwenty9 Gin & beetroot cured salmon,

Smoked salmon mousse, compressed cucumber, kohlrabi and apple remoulade (F, E, M, Su, Mu)

Or

Potato terrine,

Roasted salsify, Manuka honey, Brazil nut and white miso (M, N, S)

Roast Norfolk Turkey ballotine,

Cranberry & chestnut stuffing, pancetta, turkey faggot, goose fat roast potatoes, roasted carrot, panettone crumb, sprout petals, red wine sauce (M, E, G, C, Su)

Or

Fillet of Halibut

potato terrine, artichoke puree, braised star anise leek, beurre blanc, dill

(F, M, Su)

Or

Pithivier of butternut, leek, chestnut & Baron Bigod, Ash baked celeriac, spelt, beurre blanc (G, E, C, M, Su)

Or

Loin of beef,

Truffle potato dauphine, roasted onion, woodland mushrooms, watercress emulsion, bone marrow jus (G, E, M, C, Su)

Christmas pudding

Crème anglaise, Cumberland rum butter

(Su, G, E, M, N)

Or

Chocolate and hazelnut cremuex

Mocha ice cream, miso salted caramel

(M, E, S, N)

Or

Selection of British Isle cheeses

Chutney & crackers

(M, N, G, Se)

Coffee, petit fours & mince pies

(M, E, G, S, N)

£145/PERSON

Please place your pre-order by 31st October 2023 at which point full payment will be taken, at point of payment bookings are non-refundable and non-transferable under all circumstances.

Please be advised that some food choices may contain these ingredients:

Gluten, Soya, Milk, Crustaceans, Molluscs, Nuts, Peanuts, Sesame, Sulphur, Fish, Mustard, Celery, Lupin, Eggs

If you have a food allergy or special dietary requirements, please inform us on your pre-order or ask for more information. Thank you!