

Adults £125.⁰⁰
Children £65.⁰⁰



Christmas

Christmas Day Menu



20
24





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Amuse Bouche

Starters

Duck liver parfait, torched clementine, fig ketchup, duck fat brioche

Pan seared scallops, celeriac purée & diced salt baked,
apple, roasted hazelnuts, sea purslane
GF*

Wild mushroom & truffle velouté, sour cream, rosemary oil,
cheddar & chive bread roll
V VE* GF*

Mains

Roast Suffolk turkey & honey roast ham, pork & cranberry stuffing,
smoked pancetta chipolata, goose fat roast potatoes, roast turkey gravy
GF*

Herb crusted Dunwood Farm roast sirloin of beef, Yorkshire pudding,
caramelised shallot, goose fat roast potatoes, roasted bone marrow & red wine gravy
GF*

Roasted butternut squash & shallot tarte tatin, balsamic glaze, thyme,
toasted hazelnuts, garlic & thyme roast potatoes
GF* VE

*All served with confit carrots, honey glazed parsnips, braised red cabbage,
smoked bacon & chestnut Brussel sprouts*

Desserts

Chocolate orange choux bun, chocolate crème patisserie,
candied orange peel, chocolate soil, orange gel
V

Sticky fig pudding, spiced fruits, brandy sauce
GF* V

Selection of British cheeses, grapes, celery, chutney, artisan crackers
GF* V

Petit Fours

