

Festive Set Menu

£60 Per Person

STARTERS

FENNEL POLLEN SCOTTISH SMOKED SALMON **GF***

Dill crème fraîche, caper berries, pickled fennel,
lemon oil & toasted rye bread

WILD MUSHROOM & PLANT FETA CHEESE PATÉ **VE**

Red pesto, white truffle oil & focaccia crostini

HERITAGE BEETROOT SALAD **V/GF**

Heritage beetroot, winter leaves, port &
balsamic glaze, whipped goat's curd

DUCK RILLETES **GF***

Toasted brioche, cornichons & fig chutney

MAINS

ROASTED NORFOLK TURKEY **GF***

Duck fat roast potatoes, pigs in blankets,
braised red cabbage, glazed root vegetables,
red wine gravy, cranberry & mulled spice sauce

RED WINE BRAISED BEEF SHORT RIB **GF**

Parsnip purée, sautéed brussels
tops & red wine gravy

OVEN-BAKED SALMON **GF** Rathfinny beurre blanc, rosemary roasted new potatoes, samphire

ROAST ACORN SQUASH & SPINACH TART TATIN **VE**

Rosemary roast potatoes, glazed root
vegetables, braised red cabbage & red wine
gravy

DESSERT

CHRISTMAS PUDDING **VE/GF**

Brandy plant-based cream & cranberry compote

STICKY TOFFEE PUDDING **GF**

Toffee sauce & vanilla bean ice cream

ARTISAN CHEESE BOARD

Mature Cheddar, Stratford Blue, Farmhouse Red
Leicester, sticky fig chutney & crackers

CHOCOLATE PANETTONE BREAD & BUTTER PUDDING

Hackney pistachio gelato

BAKED BASQUE CHEESECAKE **V/GF**

Sour cherry compote

Festive Platters

SIGNATURE FESTIVE BOARD - 40

Mini burgers, pigs in blankets, chorizo mac & cheese
croquettes, crispy prawns, dips & pickles

SIGNATURE VEGETARIAN BOARD - 38

Mini plant sliders, mushroom & pepper croquettes, sweet
potato falafel, fried Camembert, fries, dips & pickles



V Vegetarian | **V*** Vegetarian available | **VE** Vegan | **VE*** Vegan available |
GF Gluten free | **GF*** Gluten free available