



Christmas Party Menu

Starters

Seared scallops

with spiced parsnip volute and salmon caviar

Sweet potato and butternut squash soup (v*)

with lemon and garlic toast

Chicken and apricot pressing

with apple fig chutney and herb salad

Smoked salmon and asparagus terrine

with beetroot glaze

Leek and mushroom goat's cheese tart (v*)

Main course

Roast Norfolk turkey

steamed sprouts, carrots, roast potatoes, sage and onion stuffing,

pigs in blankets, cranberry sauce, turkey gravy

Josper grilled ribeye steak

roasted vegetables, fondant potatoes and red wine sauce

Pan fried seabass

sprouted broccoli, chilli pepper baby squid and champagne sauce

Roasted butternut squash and feta cheese Risotto (v*)

with basil oil and asparagus

Supplements: £4.00

Grilled asparagus / Sautéed spinach / Tender stem broccoli

Jersey royal new potatoes / Rocket and parmesan salad

Dessert

Christmas pudding with brandy custard and plum jam

Chocolate yule log with vanilla ice cream

Winter berry cheesecake

Selection of Artisan British cheeses with honey and pear chutney and crackers

Including a glass of Champagne

2 courses £35.00 per person | 3 courses £45.00 per person

* Vegetarian. Vegan options and other dietary requirements available on request.

Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.