

December 24 & 25
3 Courses £60 per person

Beetroot Cured Salmon (GF)

with celeriac remoulade, lemon and saffron mayo

Goat Cheese and Caramelized Onion Tart (V)

with watercress and candy walnut

Roast Bronze Norfolk Turkey

with free-range pork chipolatas and honey cured bacon roll,
apricot stuffing, roasted parsnips and potatoes,
sprouts and Yorkshire pudding

Burrata and Winter Truffle Tortellini (V)

with black trompette mushrooms, pecorino

Traditional Christmas Pudding (V)

with brandy sauce

Mango and Passionfruit Cheesecake (V)

with brûlée topping

Spiced Orange & Chocolate Tart (V)

vanilla ice cream

Tea or Coffee

Please inform your waiter of any allergens or special dietary requirements that we should be aware of when preparing your menu request. All prices include VAT. A discretionary 12.5% service charge will be added to your bill.

(V) Vegetarian (GF) Gluten Free

THE FOOD LIST