



THE Prince



Festive Menu

3 COURSES £40 | 2 COURSES £32

Starter

48-HOUR SOURDOUGH BREAD FOR THE TABLE GF*

Scottish Smoked Salmon GF* -----

Horseradish butter & caper berries

Ham Hock Terrine GF* -----

House Piccalilli & Dorset watercress

Spiced Parsnip Soup VE / GF* -----

Mains

Roasted Norfolk Turkey Crown & All The Trimmings -----

Rosemary roast potatoes, pig in blanket, braised red cabbage, glazed vegetables & red wine gravy

Seared Cornish Seabass GF -----

Crayfish and saffron bisque, rope grown mussels, chantenay carrot & buttered greens

Cacio E Pepe Risotto V/GF -----

Arborio rice, aged pecorino, cracked black pepper, burnt butter, confit winter tomato, herb shoots & lemon oil

Desserts

Christmas Pudding VE/GF -----

Brandy & sultana pudding, vanilla oat cream & cranberry compote

Sticky Toffee Pudding V/GF -----

Salted caramel toffee sauce & vanilla bean ice cream

Sorbets VE/GF -----

Sicilian lemon, blood orange & raspberry

V = vegetarian
V* = vegetarian option available
VE = vegan
VE* = vegan option available
GF = gluten free
GF* = gluten free option available

