



Festive Menus

----- 2 Courses £35 / 3 Courses £45 -----

Starters

Fennel Pollen Scottish Smoked Salmon ^{GF*}

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

Duck Rilette

Toasted brioche, cornichons & fig chutney

Jerusalem Artichoke Soup ^{VE/GF}

Herb oil, roasted hazelnuts & artichoke crisps

Baked Camembert ^V

Roasted garlic, honey & thyme glaze, toasted focaccia

Mains

Roasted Norfolk Turkey ^{GF*}

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

Oven Baked Salmon ^{GF}

New potato & herb cake, sautéed winter greens & lemon beurre blanc

Celeriac, Wild Mushroom & Chestnut Pithivier ^{VE/GF*}

Rosemary roast potatoes, glazed root vegetables & red wine gravy

Red Wine Braised Beef Short Rib ^{GF}

Wholegrain mustard mash, buttered greens & red wine gravy

Desserts

Christmas Pudding ^{VE/GF}

Brandy plant-based cream & cranberry compote

Chocolate Truffle ^V

Triple chocolate mousse & espresso liqueur sponge, whiskey Chantilly cream centre

Baked Basque Cheesecake ^{V/GF}

Sour cherry compote

Sticky Toffee Pudding ^{V/GF}

Toffee sauce & vanilla bean ice cream

Artisan Cheese Board ^V

Mature Cheddar, Stratford blue, farmhouse red Leicester, sticky fig chutney & crackers

A 12.5% discretionary service charge will be added to your bill

^V = Vegetarian

^{VE} = Vegan

^{GF} = Gluten Free

^{V*} = Vegetarian option available

^{VE*} = Vegan option available

^{GF*} = Gluten Free option available



Canapés

£4 PER CANAPÉ | 4-6 CANAPÉS PER PERSON
MINIMUM ORDER: 50 PER ITEM

Plant & Vegetarian

Sweet Potato & Red Pepper Falafel, Mint Coconut
Yoghurt **VE**

Beetroot & Goat's Cheese Croustade **V**

Caramelised Fig, Thyme & Chestnut Tart **VE**

Smoked Applewood Plant Slider **VE**

Camembert Croquette & Mulled Cranberry Sauce **V**

Meat

Chicken Lollipop & House Hot Sauce **GF**

Sage Butter Glazed Chicken Skewer **GF**

Mature Cheddar Beef Slider

Roast Beef & Horseradish Yorkshire Pudding

Pigs in Blankets Skewer & Mulled Cranberry Sauce

Fish

Smoked Scottish Salmon Blini

Crab Salad on the Endive

Beer-Battered Haddock Goujon & Tartare Sauce

Scampi & Lemon Aioli

Prawn Cocktail Lettuce Cup **GF**

Sweet

Honeycomb Brownie **VE/GF**

Raspberry & Rose Cheesecake **V**

Passion Fruit Tart **V**

Strawberry & Chantilly Cream Tart **V**

Signature Bowls

£8 PER BOWL | 3-4 BOWLS PER PERSON
MINIMUM ORDER: 50 PER BOWL

Plant & Vegetarian

Pumpkin Tortellini, Roasted Butternut
Squash, Saffron Cream & Pesto **VE**

Wild Mushroom, Tarragon & Black Truffle Risotto **VE/GF**

Smoked Tofu & Aubergine Curry,
Toasted Flatbread **VE**

Winter Heirloom Tomato & Bocconcini
Mozzarella Salad **V/GF**

Meat

Lincolnshire Sausage, Buttery Mash &
Caramelised Red Onion Gravy

Grilled Peppered Beef Steak, Thick
Cut Chips & Béarnaise Sauce **GF**

Blackened Chicken, Creamed Corn,
Maple-Glazed Bacon **GF**

Cornish Lamb Rump, Braised Red
Cabbage & Red Wine Gravy **GF**

Fish

Prawn Cocktail, Avocado & Marie Rose Dressing **GF**

Beer-Battered Fish & Chips, Tartare Sauce & Mushy Peas

Salmon Puttanesca **GF**

Herb-Crusted Seabass, Crispy Parsley Potatoes &
Saffron Bisque **GF**

Sweet

Honeycomb Brownie **VE/GF**

Baked Vanilla Cheesecake & Winter Berry Compote **V**

Fresh Fruit Salad, Coconut Cream, Toasted Seeds **VE/GF**

Winter Berry Eton Mess **V/GF**

A 12.5% discretionary service charge will be added to your bill

V = Vegetarian

VE = Vegan

GF = Gluten Free

V* = Vegetarian option available

VE* = Vegan option available

GF* = Gluten Free option available