

THE Prince *Festive Set Menu*



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

Wild Mushroom & Plant Feta Cheese Pâté 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 Rillettes 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 brussel 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

DESSERT

Christmas Pudding VE/GF

Brandy plant-based cream & cranberry compote

Sticky Toffee Pudding GF

Toffee sauce & vanilla bean ice cream

Baked Basque Cheesecake V/GF

Sour cherry compote

Artisan Cheese Board

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

Chocolate Panettone Bread & Butter Pudding

Hackney pistachio gelato

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