



FESTIVE MENU

To Start

Lime, dill and gin-cured smoked salmon, cucumber dressing, ciabatta crisps

Baby pulled pork, apple salad, jalapeño-papaya dressing

Burrata, burnt orange, maple syrup dressing (v)

Main Course

Roasted Norfolk Bronze turkey ballotine with pancetta-wrapped cocktail sausage, chorizo stuffing, crispy potatoes, winter root vegetables, Brussels sprouts, turkey jus

Oregano, lime and Manchego-crust baked Scottish salmon with salsa de pimiento

Tortellini cacio e pepe with white wine and Italian mature cheese cream (v)

Dessert

Bramley apple and cinnamon empanadas, dulce de leche ice cream (v)

Warm dark chocolate tart, clotted cream and Cointreau-orange compote (v)

Selection of British cheese, quince jelly, biscuits

3 Courses *£45⁰⁰* per person

(v) Suitable for vegetarians. (ve) Suitable for vegans.

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.
A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.