



Festive party menu

STARTERS

- Chestnut mushroom soup, cep dust (vg, gf)
- Oak smoked salmon, beetroot curd, dill horseradish, capers, shallot dressing (gf)
- Chicken liver parfait, fig & raisin chutney, toasted brioche

MAINS

- Roast Norfolk Bronze Turkey, sage & onion stuffing, chipolatas, crispy potatoes, sprouts, glazed parsnips, carrots, cranberry gel, turkey jus
- Pan fried seabass, orange fennel mash, courgette, red chard hollandaise (gf)
- Caramelised cauliflower, kale, hazelnuts, black garlic velouté (vg, gf)

DESSERTS

- Honeygold apple & blackberry crumble tart, cinnamon crème anglaise (v)
- White chocolate & raspberry cheesecake, winter berries coulis (v)
- Lemon Eton mess (vg, gf)

Freshly brewed tea & coffee with salted caramel fudge
Includes half a bottle of red or white wine per person

Festive novelties



PRICES PER PERSON FROM
£60 SATURDAY - WEDNESDAY
£72 THURSDAY - FRIDAY

Menus may be subject to change based on food item availability.