



SCOFF & BANTER

CHRISTMAS DAY MENU



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3 COURSE SET MENU - £65PP WITH A GLASS OF BUBBLY

STARTER

Asparagus Velouté (ve)
Truffle focaccia picatostes

Creamy Burrata
Wild rocket, melon and basil consommé

Trio of Salmon
Beet and dill-cured salmon, salmon ceviche and smoked salmon crostini

MAIN COURSE

Caponata Mille-feuille (ve)
Aubergine, sweet pepper stew with vine ripened tomato sauce and kalamata

Spinach and Ricotta Crespelle
Smoked sweet pepper coulis, pines, aged balsamic

Roast Norfolk Black Turkey
Honey-glazed Brussels sprouts and heritage carrots, pancetta-wrapped
wild boar and apple sausage, potatoes, shallot and thyme stuffing,
with our turkey reduction

Duet of Butter-poached Cod and Prawn
Angel hair pasta and lobster and Cognac reduction

Smoked Bacon-wrapped Fillet Steak
Wild mushroom ragout, Stilton and walnut gratin

DESSERT

Bramley Apple Crumble
Blue vanilla ice cream and caramel glaze

White Chocolate & Raspberry Cheesecake
Velvety cheesecake with a cracker crust

Vegan Chocolate Slice (ve)
Raspberry coulis and salted pistachio dust

Available all day in Scoff and Banter from 27th November to 24th December 2026

(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.