



SCOFF & BANTER

Christmas Day

Available 25th December 2024

Five courses - £95 per person

TO START

Smoked salmon roulade with wild rocket salad, caper berries and sauce vierge

Duck and fig terrine with toasted brioche, plum and ginger chutney

Roasted celeriac, hazelnut and truffle soup

PALATE CLEANSER

Blood orange sorbet with prosecco

MARKET SPECIALS

Pan fried halibut fillet with grilled tiger prawns, asparagus and saffron velouté

Norfolk Black roast turkey, Mānuka honey-glazed Brussels sprouts and parsnips, pancetta-wrapped wild boar and apple sausages, roast potatoes, lemon, shallot and thyme stuffing, served with our turkey jus

Braised lamb shank with winter vegetables and Parmesan mash

Creamy pumpkin ravioloni with sage butter and toasted walnuts

THE DESSERT PANTRY

Mulled wine poached pear with white chocolate Chantilly and black coconut cream ice cream

Traditional Christmas pudding with warm brandy sauce

Chocolate dome with orange sponge and dulce de leche

Selection of British cheese with crudites and pickled walnut

To finish: selected petit fours and mince pies



SCOFF & BANTER

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.

(v) Suitable for Vegetarians.