



SCOFF & BANTER

CHRISTMAS DAY MENU



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

STARTER

Roasted Heritage Tomato & Sweet Pepper Velouté (ve)

An indulgent, creamy blend of roasted heritage tomatoes and flame-grilled red peppers, seasoned with smoked paprika and finished with crispy herb croutons.

King Oyster Mushroom & Tomato Tartare (ve)

A medley of pan-seared king oyster mushrooms, creamy avocado, and heritage tomatoes. Seasoned with fiery Japanese Shichimi and served with lotus root crackers and micro-cilantro.

Five-Spice Roast Duck & Orange-Fennel Salad

Aromatic roasted duck served with crisp orange fillets and fresh fennel, complemented by a plum-soy dressing and micro cress.

MAIN COURSE

Norfolk Roast Turkey

Roast turkey with chestnut and apricot stuffing, pancetta wrapped chipolata, honey roast parsnips, rosemary and garlic roast potatoes, braised chestnut Brussels sprout, red wine chicken jus

Aged Beef Fillet Wellington

Beef fillet coated in a rich mushroom duxelles and wrapped in buttery, golden puff pastry. Served with honey-glazed heritage carrots, and a glossy red wine and shallot reduction.

Char-Grilled Atlantic Salmon

Succulent salmon fillet, chargrilled for a smoky finish, served with a vibrant homemade herb and tomato salsa verde. Accompanied by charred lemon and a drizzle of extra virgin olive oil.

Roasted Butternut & Cavolo Nero Wellington (ve)

Flaky, golden-baked pastry filled with honey-seasoned butternut squash and earthy black kale. Presented with pan-sautéed asparagus, rainbow heritage roots, and baby radish, all complemented by a fragrant tarragon-infused butter emulsion.

DESSERT

Glazed Strawberry & Prosecco Cheesecake

A light, aerated cheesecake with a subtle sparkling wine lift. Served with a vibrant strawberry and Prosecco reduction, fresh garden berries, and a dollop of Chantilly cream.

Classic Christmas Plum Pudding

A rich, fruit-laden traditional pudding steamed with warm winter spices and soaked in dark rum. Served with a generous lacing of silky Cognac-infused custard and a medley of tart winter berries.

Cacao & Roasted Cherry (ve)

A decadent, plant-based dark chocolate ganache set in a roasted hazelnut crust, topped with house-infused bourbon cherries and a hint of flaky sea salt.

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.