



Festive Menu

SCOFF & BANTER

Festive Menu 2026

2 COURSES SET MENU-£35 - 3 COURSES SET MENU - £40

STARTER

Wild Mushroom & Yukon Gold Chowder

A hearty, velvety cream base brimming with pan-seared wild mushrooms and tender diced Yukon Gold potatoes. Infused with fresh thyme and finished with a swirl of herb oil.

Classic Caesar salad

Baby gem tossed with Caesar dressing and topped with shaved Parmesan and croutons.

Gin-Cured Salmon & Pickled Berries

House-cured Atlantic salmon with gin. Paired with a refreshing cucumber pickle, blueberries, and a creamy dill mustard emulsion, served alongside golden sourdough crisps.

MAINS

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 jus.

Cider-Glazed Pork Belly

12-hour succulent pork belly, textures of red cabbage, and honey-roasted heirloom carrots. Accompanied by a refined Granny Smith apple jus and micro-herbs.

Chipotle-Blackened Salmon

Cajun-inspired Atlantic salmon with a smoky chipotle crust. Served over a bed of buttery sweet potato mash and wilted baby spinach, finished with a thick, chilled Andalusian gazpacho emulsion.

Vegan Pithivier (ve)

Golden potato and sweet onion stuffed with artisanal plant-based cheese, served with a sharp mustard cream sauce and vibrant seasonal greens.

DESSERTS

Molten Chocolate Fondant

A rich chocolate cake with a velvety, oozing centre. Served warm with a scoop of Madagascan vanilla bean ice cream and a dusting of cocoa.

Baked Apple & Blackberry (ve)

A rich, bubbling fruit compote beneath a crunchy, gluten-free nut and oat crunch, paired with cold-pressed vanilla plant 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.



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.