



FESTIVE SET MENU
THREE COURSES

£48

Selection on bread roll & salted butter

STARTERS

Seasonal vegetable soup of the day **vg**

Chilli & Coriander king prawns **gf**
pickled cucumber, gem lettuce, Marie Rose sauce

Chicken liver parfait
red onion marmalade, pomegranate molasses, toasted brioche

MAINS

Roast Norfolk bronze turkey
sage & onion stuffing, chipolatas, crispy potatoes, sprouts, glazed parsnips, carrots, cranberry gel, turkey jus

Pan-Seared Salmon **gf**
Hasselback potato, fennel, courgette, confit tomato

Jackfruit arancini **vg, gf**
carrot purée, parsnip crisp, kale

DESSERTS

Christmas pudding **vg, gf**
Orange marmalade, custard

Dark chocolate mousse
*sour cherries **v***

Lemon posset **vg, gf**

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Freshly brewed tea & coffee with salted caramel fudge