



GROUP FESTIVE MENU

Monday - Thursday 3 courses £36

Friday - Saturday 3 courses £39.5

STARTERS

Grilled king prawns, seafood bisque, roasted salsify

Jerusalem artichoke & truffle arancini, lemon aioli

Roast beetroot, compressed apple, radicchio, fried goat's cheese **V**

Celeriac soup, hazelnut, apple, house bread **VGA**

MAINS

Roast Norfolk turkey

duck fat potatoes, braised carrots, Brussels sprouts, braised red cabbage, stuffing, pigs in blankets

Butternut squash risotto, chestnuts, sage pangrattato, pickled squash **V**

Baked cod, cauliflower & star anise purée, cavolo nero, beurre blanc, pickled shimeji

DESSERTS

Christmas pudding, brandy anglaise, orange marmalade

Red wine poached pear, spiced rice pudding, candied walnuts **VG**

Chocolate fondant, vanilla ice cream, winter berry compote

Crème brûlée, vanilla shortbread

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service charge of 10% will be added to your table and is split evenly amongst the team