

Christmas Dinner

Beetroot and Vodka Marinated Salmon, Cornish
Crab and Pink Ginger

Baked Portobello Mushroom, Winter Rocket, Goats
Cheese, Passion Fruit Dressing

Aylesbury Duck Rillettes "En Terrine", Grilled
Country Bread, Mulled Wine Christmas Chutney

Smoked Haddock and Leek Chowder, Roasted Garlic
and Herb Crostini

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Char-grilled Fillets of Red Bream, Pot au Feu of  
Winter Vegetables, Saffron Cocotte Potatoes

Traditional Roasted Norfolk Turkey, Apricot and  
Chestnut Stuffing, Château Potatoes and Seasonal  
Vegetables

Potato Gnocchi, Pumpkin and Gorgonzola, Rocket  
and Pinenuts

Roasted Rib of Beef, Woodland Mushrooms, Winter  
Truffles and Chives, Seasonal Vegetables and  
Château Potatoes

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Traditional Christmas Pudding, Vanilla and Brandy
Cream

Rich Dark Chocolate Terrine, Cointreau Crème Fraîche

Caramelised Lemon Tart, Marinated Rumtopf Berries

Continental Cheeses, Grapes, Celery and Crackers

£33.00

Coffee and Mince Pies - £3.50

Please note menu may be subject to variation

12.5% discretionary service charge will be added to your bill
VAT @15 % is included Reg. GB 708 142 259 . All dishes may contain traces of nuts
Planning restriction - customers are requested to vacate the premises by 11.30pm