

CHRISTMAS 2022 MENU

A DELICIOUS SELECTION OF SEASONAL DISHES CREATED BY HEAD CHEF, ROBBIE SHRESTHA

STARTERS

ROASTED SWEET POTATO, CARROT & GINGER SOUP - toasted sourdough* (v)

SMOKED SCOTTISH SALMON MOUSSE -toasted brioche, fresh dill drizzle*

CONFIT DUCK CROQUETTE - sweet plum glaze, Asian slaw

MAINS

ROAST NORFOLK TURKEY - hand-carved turkey breast, crispy roast potatoes, sage & onion stuffing, pig in blanket, red wine gravy*

DAUBE DE BOEUF - slow-roast beef, crispy roast potatoes, red wine jus (gf)

both served with seasonal Brussels sprouts & roasted root vegetables

PAN-ROASTED CATCH OF THE DAY - crushed baby potatoes, braised hispi cabbage, zesty lime butter sauce (gf)

ROAST BUTTERNUT SQUASH - red lentils, coconut & coriander sambal, spiced carrot puree (ve)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING - warm brandy sauce

WHITE CHOCOLATE & PASSION FRUIT CHEESECAKE - fresh raspberry coulis

STICKY TOFFEE PUDDING - butterscotch sauce, creamy fudge pieces, vanilla ice cream

WARM APPLE & CINNAMON CRUMBLE - fresh vegan ice-cream (ve, gf)

v) vegetarian (ve) vegan (gf) gluten free *gluten free upon request

*Our menu does not contain nuts, however traces of nuts may be present.
Please notify us of any food allergies or dietary requirements in advance*

