



CHRISTMAS MENU

2 courses £36 | 3 courses £41

(PB) Plant-based | (DIF) Dairy ingredient-free | (GIF) Gluten ingredient-free

STARTERS

Spiced butternut squash soup
crispy madras pumpkin seeds, kaffir lime, coriander oil (PB) (GIF) (DIF)

Oak smoked salmon
pickled cucumber, horseradish cream (GIF upon request)

Venison & black pudding scotch egg
date ketchup

MAINS

*All served with roast potatoes, sprouts, crushed winter roots,
braised red cabbage & gravy (DIF & GIF upon request)*

Roast Norfolk bronze turkey
pigs in blankets, cranberry sauce

12hr slow cooked salt beef
creamed horseradish

Mushroom & lentil Wellington
vegan gravy (V) (PB) (DIF)

PUDDINGS

Traditional Christmas pudding
vanilla custard, brandy butter (V)

Bramley apple crumble tart
vanilla ice cream (V)

Plant based passionfruit & mango cheesecake
tropical fruit salad (V) (PB) (GIF)

We offer a plant based & GIF Christmas pudding to substitute any dessert

