



christmas day

135.00
per person

sample

pumpkin, walnut & sage soup
roast duck & foie gras terrine, apricot & thyme chutney
plate of severn & wye smoked salmon, gribiche dressing
burrata, salad of blood orange, fennel & dandelion

norfolk bronze turkey crown, *pork & cranberry stuffing*,
brown butter roast potatoes & all the trimmings
roast sirloin of beef, *bone marrow & truffle potato gratin*,
english mustard butter

beetroot & pumpkin wellington, gravy & rainbow chard
bay roast monkfish, bacon, penny bun mushrooms, parsley & garlic

all served with buttered carrots & parsnips, duck fat & bay roast potatoes, brussels sprouts & spiced red cabbage

steamed christmas pudding, clotted brandy cream
lemon, lime & pink grapefruit sorbet
dark chocolate & stout cake, milk ice cream

cheese

montgomery *cheddar* stichelton *blue* Wigmore *goat*
served with date & apple chutney

to finish - muscat grapes, clementines & marron glacé

*Please note that all dishes are subject to minor changes,
due to seasonal product availability.*

An optional 12.5% service charge will be added to your bill.

We cannot guarantee total absence of allergens, please inform us if you have a food allergy or intolerance.