

FESTIVE DINNER MENU 2022

Main Course £25.95 | Two Courses £28.95 | Three Courses £31.95

Private dining will be available with a room hire supplement

Lightly spiced parsnip & winter vegetable soup
chive crème fraîche (GF)

Charred melon & rum soaked charred pineapple
apple crisps, basil oil (Vegan, GF)

Chicken parfait
pancetta crisp, chutney, toasted brioche

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Butter roasted Norfolk bronze turkey crown
traditional stuffing, pigs in blankets, pan gravy

Baked fillet of hake
herb crushed potatoes, cavolo nero, crispy capers, beurre blanc sauce (GF)

Mediterranean vegetable strudel
tomato & red pepper fondue (vegan, GF)

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Traditional Christmas pudding
brandy butter

Rich fudge brownie
blackcurrant sorbet

Mixed winter berries Eton mess (vegan, GF)

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Coffee & chocolates