



## Christmas Menu

£85.00

*FESTIVE AMUSE BOUCHE*

### STARTERS

Cured salmon, pickled ginger, coriander, clementine

Hammock, chicken and leek terrine, spiced pear, Cornish leaves

Salt-Baked Celeriac, beetroot, heritage carrot, goat's curd, pumpernickel

Salt beef Ravioli, shellfish bisque, pickled cucumber

### MAIN COURSES

Norfolk Turkey, pigs in blankets, roast potatoes, Brussels sprouts, honey roast roots, turkey gravy

Pan-fried Halibut salsify, chestnuts, cauliflower

Wild mushroom Risotto, Parmesan, watercress, black truffle

Beef Wellington, slow cooked ox cheek, buttery mash

### DESSERTS

Spiced orange crème Brulee, shortbread

Flourless Lemon and poppyseed drizzle yoghurt sorbet

Valrhona chocolate fondant hazelnut ice cream, chocolate soil

Truffled Brie, fresh honeycomb

Selection of seasonal British cheeses

*COFFEE WITH PETIT FOURS*

For dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT, a discretionary service Charge of 12.5% will be added to your bill.