

christmas menu

75 pp

please select one option per course for your whole group

starters

Citrus cured sea trout, sourdough, house pickles, cranberry jam

Beetroot terrine, pistachio brittle, rye bread (vg)

Spiced carrot soup, vegan crème fraiche, Berkswell & chive scone (vg)

Rillettes, truffle, pickled mushrooms, brioche

Whipped cod roe, winter tomatoes, sourdough

mains

Norfolk bronze turkey, all the trimmings

Wild mushroom risotto, truffles, Berkswell, hazelnuts (vg)

Gurnard, salsify, Jerusalem artichoke, prawn bisque

Roasted duck, kumquat & orange, bitter leaves, pickled carrot, Madeira jus

Venison Wellington, smoked mash, seasonal greens, red wine jus

(supplement £10)

desserts

Prune & armagnac parfait, flambe cherries, chocolate soil (v)

Chocolate mousse, crisp, yuzu sorbet (vg)

Apple & cranberry crumble tart, miso caramel ice cream (vg)

Cheeseboard, spiced plum chutney, rye bread



(v) vegetarian (vg) vegan

A full list of allergens contained in each dish is available upon request