



Festive Group Menu 2021

Canapés £3.50 each

Smoked salmon & caviar blini

Pigs in blankets

Pea croquettes (V)

Starters

Foie gras terrine, fig chutney, brioche

Scottish Aberdeen Angus beef tartar, grilled sourdough

Kettle One cured salmon, pickled fennel and cucumber

Roast beetroot and celeriac, toasted hazelnuts (VG)

Mains

Roast Norfolk Bronze turkey, sourdough bread sauce

300g USDA sirloin

Whole native lobster, garlic butter (+£45 supplement)

Roasted Loch Duart salmon fillet

Suffolk free range chicken, wild mushrooms, confit garlic mash potatoes, winter truffle jus

Josper grilled Delica pumpkin, confit tomatoes, toasted seeds (VG)

All mains are served with roast potatoes, winter greens, pigs in blankets, roasted carrots

Sides £ 5.00

Brussel sprouts & chestnuts

Steamed spinach

Hand cut chips

Watercress and tomato salad

Desserts

Sticky toffee pudding, vanilla ice cream

Mulled wine poached pear, toasted almonds (VG)

Bramley apple & blackberry crumble, pouring cream

Selection of cheeses, crackers, fig relish (+£5 supplement)

£ 65 per person

We are happy to provide information pertaining to allergens and intolerances on request. VAT added at the current rate.

A 13.5% discretionary service charge will be added to your bill. Menu is subject to availability.