

Festive group menu 2023

Starters

Spiced pumpkin soup, coconut cream, pumpkin seed granola 282 kcal Goose rillettes, caramelised apple & grape relish, Melba toast 404 kcal Mullet wine cured salmon, shallot, caper, crème fraîche, blini 295 kcal Baked beetroot, caramelised fig & Rosary Ash goat's cheese, walnuts 236 kcal

Mains

300g Josper grilled USDA sirloin, chips, sauce béarnaise 1000 kcal

Roasted Cornish cod, Shetland mussels, herb dumplings 507 kcal

Roast Norfolk turkey, stuffed leg, brussel sprouts, bacon, chestnuts 964 kcal

Butternut squash & beetroot Wellington (VG) 686 kcal **Desserts**

Mince pie cheesecake, poached prunes 559 kcal Chocolate & salted caramel fondant, vanilla ice cream 403 kcal Ginger cake, caramelised pear, walnut cream (VG) 564 kcal Cheese selection, grape chutney, truffle honey nuts, oatcakes 705 kcal **f 80**

We are happy to provide information regarding allergens & intolerances on request. V - vegetarian, VG - vegan A 13.5% discretionary service charge will be added to your bill. All bills are inclusive of VAT at 20%.