



## Festive group menu 2024

### Starters

Spiced pumpkin soup, coconut cream, pumpkin seed granola (VG) 484 kcal

New season game terrine, carrot & golden raisin chutney, toasted brioche  
555 kcal

Mullet wine cured salmon, shallot, caper, crème fraiche, blini 380 kcal

Bitter leaf and beetroot salad, truffled goat`s curd, artichoke, carrot and leaks  
(V) (VG on request) 299 kcal

### Mains

300g Jospier grilled USDA sirloin, chips, bearnaise 655 kcal

Roasted Cornish cod, Shetland mussels' risotto 928 kcal

Roast Norfolk turkey, stuffed leg, brussels sprouts, bacon, chestnuts, seasonal  
veg 1515 kcal

Truffled spelt and wild mushroom risotto, vegan feta, green oil (VG) 1139kcal

### Desserts

Minced pie cheesecake, poached prunes 554 kcal

Valrhona Dark chocolate & fondant, raspberry ripple ice cream (V) 510 kcal

Vegan ginger cake, caramelised pear, walnut cream (VG) 484 kcal

Cheese selection, grape chutney, truffle honey nuts, oatcakes 1237 kcal

**£ 85**

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%.