



- Christmas Party Menu -

Two Courses 26.5 | Three Courses 32.5

CHRISTMAS CRACKERS

HOMEMADE BREAD & BUTTER

Starters

CAULIFLOWER & STILTON SOUP (v)
wild mushrooms, truffle

PRAWN & CRAB COCKTAIL
quail egg, horseradish, celery

ORKNEY SCALLOP *5 supplement
Haggis & creamed spinach

CHICKEN, DUCK & PANCETTA TERRINE
quince compote, sourdough

BEETROOT & ORANGE MOUSSE (v)
candied walnuts, chicory

Mains

ROAST NORFOLK TURKEY
chestnut stuffing, duck fat potatoes,
roots & greens

COD FILLET
roast pumpkin gnocchi,
lemon & sage butter

TODENHAM FARM FILLET STEAK *10 supplement
foie gras, potato fondant, savoy cabbage

SHALLOT TATIN (v)
goats cheese, armagnac prunes, rosemary

BRAISED COTSWOLD VENISON
red cabbage, juniper & bacon

WHOLE LOBSTER THERMIDOR *20 supplement

Desserts

ICED CHOCOLATE PARFAIT
mulled wine syrup & fresh fig

CHRISTMAS PUDDING
pierre ferrand, cognac ice cream

BRITISH CHEESE BOARD *5 supplement
oatcakes, chutney

CRÈME BRÛLÉE
seasonal berries, shortbread

BUTTERMILK & VANILLA PUDDING
roast pineapple, ginger

COFFEE / TEAS *3.5
mince pies

an optional 12.5% service charge will be added to your bill