

FESTIVE SEASON SET MENU

STARTERS

Game terrine, pear, green beans
Gravadlax, sour cream, dill, mouli
Heritage beetroot, potato crisp, nuts (v)

MAINS

Norfolk Bronze turkey with all the trimmings
Stone bass, saffron, fennel, olive oil
Cauliflower, pumpkin, chestnut, wild mushroom (v)

DESSERTS

Figgy pudding, sultanas, raisin, brandy
Yule log, milk chocolate, clementine, cinnamon
Exotic tapioca, mango, fruits, palm sugar

We can offer accurate information on ingredients, however due to the open plan nature of our kitchens we are unable to guarantee that dishes are free from allergens. Please speak to a member of the team if you have any questions or concerns. Price includes VAT. A discretionary service charge of 12.5% will be added to the bill.