

KITCHEN E20

CHRISTMAS DAY

£120 PER PERSON

Smoked haddock & mustard chowder, spring onion, Granny Smith
Cauliflower cheese & mustard chowder, spring onion, Granny Smith (v)

Herb crumpet, poached fig, goat's curd, lavender honey (v)

Game terrine, soused prunes, clementine, sourdough

Seared tuna, wasabi, yuzu, avocado

Lobster bisque, salt beef raviolo, pickled cucumber, dill

Pear sorbet (ve)

Roast Norfolk Bronze turkey, sage & onion stuffing, seasonal vegetables, gravy

Venison loin, turnip gratin, braised red cabbage, parsley root purée

Pan-fried halibut, celeriac purée, lentils, girolles, truffle & Madeira jus

Jerusalem artichoke & red onion pithivier, mash, kale, mushroom gravy (v)

Christmas pudding, brandy sauce (v)

Mulled wine-poached pear, vanilla ice cream (v)

Warm chocolate fondant, pistachio ice cream (v)

English cheeses, pickled walnut purée, sourdough crisps

Coffee & mince pies (v)

(v) Vegetarian | (ve) Vegan

Please let us know if you have any allergies or intolerances. Whilst we take care to minimise the risk of cross-contamination in our kitchen, we cannot guarantee the absence of allergens in any of our dishes.

A discretionary service charge of 12.5% will be applied to food and beverage.