

Christmas Day Menu

Snacks

Pulled beef shin croquette GFA DF Smoked mackerel rillette, cucumber gel, croute GFA DFA Beetroot & feta tartlet VG

Small Plates

Beetroot & apple cured chalk stream trout, champagne pickled cabbage, linseed cracker GF DF Roscoff onion soup VG GFA

Thetford black pork & pistachio terrine, date, prosciutto GFA

Mains

Roast Shalford turkey, pigs in blankets, apricot & chestnut stuffing, cranberry sauce, gravy GFA Brussel sprouts & pancetta, roast potatoes, honey glazed seasonal roots

Miso marinated monkfish, sea vegetable & mussel broth, crispy Cavolo nero GF

Butternut squash & mushroom pithivier, tempura enoki, parsley & celeriac cream VG

Beer braised ox cheek, rosti chip, fennel & sprout top remoulade, shallot GF

Desserts

Lillypud Christmas pudding, brandy custard, poached clementine VG GF N Black cherry & kirsch trifle Dark chocolate marquise, orange crème fraîche, tiffin

Afters

Tea, Coffee & Petit Fours

Clementine pate de fruit GF VG, hazelnut truffle GF N, Christmas pudding fudge GF N