

Bistro Festive Menu

TO START

HONEY ROASTED PARSNIP SOUP
truffle oil, crushed hazelnuts, cinnamon crème fraîche

or

CHICKEN LIVER & COGNAC PATÉ
cinnamon fig chutney, sourdough toast

or

SMOKED SALMON TARTARE
prawn and crayfish salad, sesame seed crisp,
stilton mustard dressing (v)

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MULLED WINE SORBET

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MAIN EVENT

ROAST NORFOLK TURKEY
chestnut & cranberry stuffing, bacon wrapped chipolatas, roast
potatoes, maple roasted carrots & parsnips & juniper jus

or

SEARED FILLET OF SEABASS
crushed purple new potatoes,
battered curly kale, champagne sauce

or

ASPARAGUS & BLUE CHEESE RISOTTO
parmesan tuile (v)

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TO FINISH

CHRISTMAS PUDDING
spiced crumb, cranberry gel, brandy sauce

or

CHOCOLATE & ORANGE TRUFFLE TART
vanilla mascarpone, passionfruit purée

or

SLICED FRUIT PLATTER
mango sorbet

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MINCE PIES

(v) Suitable for vegetarians

Menu is subject to change. Please let us know if you have any dietary requirements.

A 12.5% discretionary service charge will be added to your bill.