



FESTIVE SET MENU



BOOK WITH US FOR THIS FESTIVE MONTH AND LET US SPREAD OUR CHRISTMAS CHEER

Nibbleinis

- Turkey croquettes, spiced cranberry dip
- Confit duck leg terrine, Cointreau soaked apricots, pistachios, cucumber salad, toasted sourdough
- Conquilles St. Jaques, seared scallops, leeks, garlic shallot cream sauce, herb crumb, coriander cress
- Shetlands mussels, white wine, garlic, chilli, cream sauce
- Fig & walnut salad with grilled haloumi in honey, extra virgin olive oil dressing (V)
- TD&H prawn cocktail, baby gem, grapefruit, caviar, marie rose sauce

Mains

- Roast Norfolk turkey, homemade sausage stuffing, pigs in blankets
 - Lamb loin, celeriac puree, fondant potato, kale & red wine jus
 - Braised blade of beef, creamy mash, roasted shallots
 - Pan fried stonebass, artichoke puree, roasted squash, chive cream sauce
 - Shallot tarte tatin, rocket, pomegranate glaze (V)
- Served with sides for the table...
- Crispy roasted potatoes, chantenay carrots and baby parsnips, maple bacon brussel sprouts, lashing of homemade gravy

Desserts

- Homemade mince pies
- Homemade Christmas pudding, brandy sauce
- Sticky toffee pudding, vanilla ice cream
- Dark chocolate cremeux, white chocolate & Baileys mousse
- Cranberry & orange polenta cake, chocolate sorbet (Vegan)
- Cheese board selected by the chef, with bread, crackers and chutney
(£5 SUPPLEMENT PER PERSON)

£38 PER PERSON



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

Card details taken when booking. *Pre-order required. We reserve the right to make changes to the menu at any time.

ALLERGIES Gluten Free & dairy free option are available. Some of our dishes may contain fish bones, nut derivatives, our menu discriptions do not list all ingredients, if you have any concerns about allergens, please speak to a member of staff.

