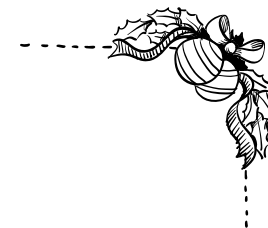




FESTIVE SET MENU 2023



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

Nibbleinis

English fresh pea, mint and ham hock soup (V)

Trio croquettes, turkey with cranberry, ham hock & saffron, lamb with mint & yoghurt

Duck liver pate with poached plumbs served on toasted sourdough

Prawn cocktail, baby gem, grapefruit, caviar, marie rose sauce

Smoked salmon, crab & prawn ballotine, cream cheese, dill, black caviar (GF)

Bresaola with cured pickled vegetables

Mains

Roasted bronze turkey, stuffing, parsnip puree, duck fat potatoes, Chantenay carrots, pancetta brussel sprouts, pigs in blanket, turkey gravy

Mustard glazed pork spare ribs, fries, apple salad (GF)

Grilled cauliflower, sweet potato puree, harissa hummus, curry oil (V) (GF)

Essex salt marsh rack of lamb, purple sprouting broccoli, dauphinois potato, lamb jus (GF)

Pan-seared Halibut with crispy pork belly, girolle mushrooms, green beans, leek & fennel puree, red wine jus

Desserts

Baileys and white chocolate cheesecake, caramelized cinnamon apples

White chocolate crème brûlée with mince pie ice cream

Chocolate and orange pudding
Amaretto crème anglaise

Sticky toffee pudding wiith toffee sauce and vanilla ice cream

Cheese board selected by the chef, with bread, crackers and chutney
(£5 SUPPLEMENT PER PERSON)

2 COURSE LUNCH £35 PER PERSON

3 COURSE LUNCH £43 PER PERSON

2 COURSE DINNER £41 PER PERSON

3 COURSE DINNER £49 PER PERSON



A discretionary 12.5% service charge will be added to your bill. Card details taken when booking.

*Pre-order options required for bookings of 6 or more. We reserve the right to make changes to the menu at any time.

ALLERGIES Gluten free & dairy free options are available. Some of our dishes may contain fish bones and/or nut derivatives. Our menu descriptions do not list all ingredients. If you have any concerns about allergens, please speak to a member of staff.

