



CHRISTMAS MENU

3 courses £35 per person

STARTERS

Confit Pig Cheek, Apricot & Pistachio Terrine
with Spiced Fig Relish & Chargrilled Sourdough

Spicy Pumpkin & Coconut Soup
with Caramelised Goat's Cheese Croute & Toasted Pumpkin Seeds (v)

Lobster Mac & Cheese Balls
with Butternut Squash Purée, Wild Rocket & Cranberry Salad

Coarse Pheasant Pâté
with Beetroot Chutney, Melba Toast & Winter Greens Salad

MAINS

Roast Crown of Norfolk Turkey
with Sausage & Cranberry Stuffing, Goose Fat Roast Potatoes,
Sage & Onion Yorkshire Pudding, Pigs in Blankets, Buttered Sprouts,
Spiced Red Cabbage & Traditional Accompaniments

**Roasted Root Vegetable, Caramelised
Red Onion & Chestnut Pithivier**
with Celeriac & Truffle Purée, Cavolo Nero & Mushroom Velouté (v)

Chargrilled Rump Steak
with Dauphinoise Potato, Buttered Kale, Toasted Almonds,
Blue Cheese Sauce, Grilled Flat Mushroom & Slow Cooked Tomato

Salmon en Croute
with Salmon Mousse, Caramelised Chicory, Jerusalem Artichoke
Purée, Salmon Caviar Velouté & Mizuna Garnish

DESSERTS

Christmas Pudding
with Brandy Sauce & Brandy Butter Ice Cream

Vanilla Panna Cotta
with Mulled Wine Jelly & Winter Berry Coulis

Apple, Cranberry & Fudge Crumble
with Clotted Cream

British Cheese Board
with Colston Basset, Somerset Camembert, Quince Jelly, Crackers & Grapes

**LOCAL
BEER HOUSE**

**HANSOM
CAB**

Let us know if you have any dietary requirements or allergies. Dishes may contain traces of nuts. 10% optional service charge. All tips go to the staff. Not available on Sunday.

