



Christmas Menu

£42.50 per person

Starters

Beef carpaccio, red cabbage, horseradish

Tuna tartare, avocado, sesame, parsnip crisps

Smoked salmon, capers, brioche

Roast pumpkin soup

Mains

Norfolk bronze turkey, chestnut & sage stuffing,
roast potatoes, Brussels sprouts, bacon, cranberry sauce

Grilled seabass, celeriac purée, pickled shallots

Beef Wellington, mash potato, black truffle (£5 supp.)

Winter vegetable strudel (v)

Desserts

Christmas pudding, brandy sauce

Sticky toffee pudding

Chocolate & clementine cheesecake

Cheese selection, quince & crackers (£5 supp.)



*Please inform a member of staff, of any dietary requirements
All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.*



Christmas Wine Suggestions

Reception drinks

	Glass	Bottle
Prosecco, Sacchetto, Brut, Veneto, Italy	£8	£33
Laurent-Perrier Brut, Champagne, France	£11	£60
Mulled Wine	£6.50	

White Wines

Grillo 'Vitese', Colomba Bianca, Sicily, Italy	2016	£30
Chardonnay, Les Mougeottes IGP Pays d'Oc, France	2016	£33
Albarino, Coral do Mar, Pazo do Mar, Rias Baixas, Spain	2017	£42
Saint Clair Sauvignon Blanc, Marlborough, N. Zealand	2017	£50

Red Wines

Trastullo Vino Rosso, Veneto, Italy	2015	£28
Malbec, Ampakama, San Juan, Argentina	2018	£35
Côtes du Rhône, Domaine de la Solitude, France	2016	£40
Crasto Douro Superior, Quinta da Crasto, Portugal	2015	£56

Full wine list available upon request



Wine vintage is a subject to change.

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