



festive menu

3 courses
£42

please inform your server about
any dietary requirements.

a service charge of 12.5% will be
added to the final bill.

- _ cauliflower soup, toasted almonds & lemon
 - _ chalk stream trout, pickled shallots, smoked leek,
white wine cream sauce
 - _ cornish hake, pickled shallots, curried mussel
velouté, braised leeks
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- _ braised beef cheek, herb mash, honey roast
carrots, red cabbage
 - _ ballotine of norfolk turkey, stuffed with cranber-
ries, herb mash,
 - _ honey roast carrot, red cabbage
 - _ butternut, pecan & sage wellington, chantenay
carrots, paris mushroom & riesling sauce
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- _ christmas pudding, vanilla bean ice cream
- _ buche de noel, cherry sorbet
- _ lancashire bomber, apple and grape chutney,
crackers

tender

by niall keating