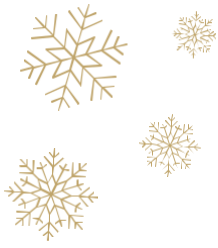


FESTIVE DINING MENU



STARTERS

Jerusalem artichoke & almond soup (v, vg, gf*)

Mulled wine pear, Oxford blue cheese salad, honey & wholegrain mustard dressing (v, gf)

Braised oxtail & ham hock pressing, beetroot & horseradish relish



MAINS

Roast Norfolk turkey, sage & onion stuffing, pigs in blankets, honey-glazed carrots & parsnips, duck fat potatoes, sprouts, roast gravy (gf*)

Pan-fried sea bream, boulangère potatoes, creamed Savoy cabbage, shallot butter jus (gf*)

Tarte fine Lyonnaise onion, salt-baked celeriac, honey-glazed heritage beetroots, Brussel sprouts shells, smoked barbecue sauce (v,vg*)



DESSERTS

Traditional Christmas pudding, brandy sauce (v,vg*,gf*)

Treacle tart, yoghurt sorbet (v)

British cheese selection, apple & brandy chutney, crackers (v)



(v) vegetarian, (ve) vegan, (gf) gluten free. Items with a * denote an alternative version is available. All items are freshly prepared to order & if you have any dietary requirements or allergies please make our team aware when ordering. All prices are inclusive of VAT & charged at the current rate. A service charge of 12.5% is added to your bill, however, can be removed at your discretion.