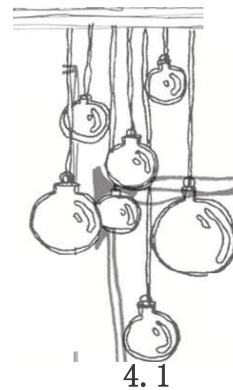


Christmas Menu

Cocktails enjoy an aperitif or digestive.



To Start:

Barrel aged Negroni

gin, Martini Rosso, Campari 8

Hugo

Gin, elderflower, mint
cucumber, soda 6.5

To Finish:

Boulard Calvados

Pays d'Auge, Grade Solage 4.1

Espresso Martini

vodka, Allpress espresso,
Kahlua 9

2 courses for £30, 3 courses for £35

First Course

Sourdough, salted butter & olive oil for the table

Roast cauliflower soup, rarebit toast

Game terrine, truffle butter, apple & pear chutney

'Chapel & Swan' smoked salmon, pickled cucumber, horseradish cream

Baked aubergine, za'atar, pomegranate, buttermilk dressing

Second course

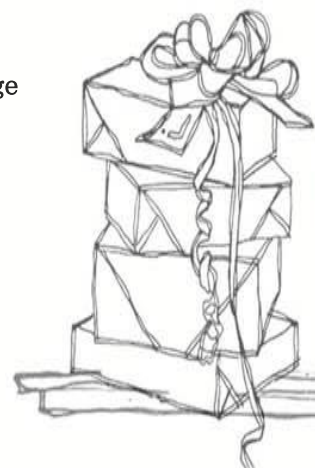
Served with roasted potatoes, brussel sprouts, glazed roots & hispi cabbage

Norfolk turkey, stuffing, pigs in blankets & roasting juices

Baked Atlantic cod, lemon butter sauce

Glazed short rib, horseradish & red wine jus

Butternut squash, puy lentil and cranberry Wellington



Third course

Clementine & prosecco trifle

Christmas pudding, brandy butter

Sticky toffee pudding, caramel sauce & vanilla ice cream

Chocolate & orange tart, crème fraiche

mince pies for the table

Cheese course £5 per person supplement

Selection of British cheeses, grapes, house chutney, celery & water biscuits



Ports & Stickies

| | | |
|--|----|-----|
| Sandemans 10yr old Tawny | £5 | |
| Noble Wrinkled Riesling, D'Artenberg, S. Australia 2015 | £5 | £25 |
| Clos Dady, Sauternes, Bordeaux, France 2013 | £6 | £30 |
| Recioto Valpolicella DOC, Bertani, Venice, Italy 2012 | | £40 |
| NV Liqueur Muscat, Skillogalee, Clare Valley, Australia | | £65 |