



SCOFF & BANTER

Christmas Day

Available 25th December 2024

Four courses - £80 per person

TO START

Tiger prawn cocktail with ginger lemon mayonnaise

Cinnamon crispy duck and pomegranate salad with spiced clementine dressing

Chargrilled asparagus glazed with blood orange hollandaise (v)

PALATE CLEANSER

Champagne and mint jelly with organic lemon sorbet (v)

MARKET SPECIALS

Lemon sole fillet with asparagus and herb butter sauce

Norfolk Black roast turkey - Mānuka honey-glazed Brussels sprouts and parsnips, pancetta-wrapped wild boar and apple sausages, roast potatoes, lemon, shallot and thyme stuffing, all served with our turkey jus

Parmesan and herb-crusted rack of lamb with rosemary dauphinoise and clementine-roasted heritage carrots, served with a Barolo red wine and shallot sauce

Portobello mushroom, black cabbage and goat's cheese Wellington (v)

THE DESSERT PANTRY

Baked blackberry and vanilla cheesecake with raspberry sorbet (v)

Colston Bassett Stilton and Barber's Vintage Cheddar with mulled pears and pickled walnuts (v)



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If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

(v) Suitable for Vegetarians.