



SCOFF & BANTER

Festive Set Menu

Available 13th November – 22nd December 2024 at £42 per person
Three course menu served with an apple and cinnamon martini

STARTERS

Scottish cured smoked salmon

Cucumber, lemon and gin dressed herbs with toasted dark rye bread

Warm marinated crispy French duck with plum dressing, grapefruit, pine nuts and shallots

Oven-roasted garlic butter mushrooms, with toasted sourdough (v)

MARKET SPECIALS

Black Norfolk roast turkey – honey-glazed brussels sprouts, heritage carrots, pancetta wrapped wild boar and apple sausage, roast potatoes, lemon, shallot & thyme stuffing, served with our rich turkey reduction

Pan-fried sea bass fillet with tiger prawns, shaved fennel, radish salad and lemon herb dressing

Portobello mushroom Wellington

Oven-baked puff pastry filled with black cabbage and goat's cheese, served with buttered baby carrots

THE DESSERT PANTRY

Black Forest trifle - Layered sponge, milk chocolate and port custard, Amerena cherries and crème anglaise

Toffee pudding - Caramelised Williams pear, butterscotch sauce and vanilla ice cream

Cheese selection - Colston Bassett Stilton and Barber's Vintage Cheddar with mulled pears and pickled walnuts



SCOFF & BANTER

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.