



• Christmas Eve and Christmas Day collection menu •

Available to pick up on Thursday 24th between 4pm and 8pm,
or Friday 25th between 11am and 3pm

49pp | includes Christmas crackers and novelties

Add a bottle of Sancerre White Les Collinettes, Joseph Mellot
or a bottle of Red Puro Organic Malbec, Mendoza for 55

• Starters •

Pressed duck & chicken terrine
Sloe gin berries, poached pear, brioche

Marinated burrata
Marinated burrata salad, confit tomato, pickled beets,
toasted seeds, white balsamic (v)

Salmon & prawn
Award winning smoked salmon & prawn cocktail, pickled
cucumber, caperberries, candied lemons

• Mains •

Slow roasted Norfolk turkey
Sage & onion stuffing, bacon wrapped chipolata, roasted
potatoes, charred sprouts, carrots, redcurrants, turkey gravy

Wild venison wellington
Ricotta & chestnut dumplings, blackberry ketchup,
cranberry, truffle crisp

Sweet potato, apricot & pecan loaf
Fondant potato, root vegetables, cherry & pistachio
stuffing, shallot gravy (v)

• Desserts •

Traditional Christmas pudding
Almond Baileys crème anglaise

Winter fruit crumble
Candied apples, cinnamon caramel custard (v)

Chocolate fondant
Mulled wine winter berries compote, orange dust, caramelised pecans (vg)

• To finish •

Petit fours and mince pies

(v) Vegetarian (vg) Vegan

Please make us aware of any allergies or special dietary requirements and our team will prepare something especially for you.
All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, all of which will be shared between the team.