



• ON THE HILL •



• Christmas Day menu •

£125pp | Including a glass of champagne

• Amuse bouche •

Crab, avocado, caviar

• Starters •

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

Traditional oak smoked salmon
Beetroot gel, crab tartare, rye bread

Roasted beet parfait

Picked walnuts, plum compote, crispbread (vg)

• Intermediate •

Ginger spiced butternut squash soup
Fig bread crouton, sage oil (vg)

• 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

Crispy skin cod loin

Artichoke puree, cavolo nero, pancetta, shaved fennel, smoked garlic

Sweet potato, apricot & pecan loaf

Fondant potato, root vegetables, cherry & pistachio stuffing, shallot gravy

• Desserts •

Chocolate fudge yule log
Orange truffle, white pearls, holly leaves

Winter fruit crumble
Candied apples, salted caramel ice cream (vg)

Traditional Christmas pudding
Almond Baileys crème anglaise

Selection of British cheeses
Quince jelly, apple & plum chutney, grapes, crispbread

Coffee, mince pies & petit fours

(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.