

Festive set menu

at 144 On The Hill

STARTERS

Crusty warm artisan roll, whipped salted flavoured butter (v)

Fricassée of wild mushrooms on garlic bruschetta, fresh chives (vg)

Oak smoked salmon, beetroot curd, horseradish, cucumber gel (gf)

Chicken liver parfait, plum & apple chutney, toasted brioche

MAINS

Norfolk Bronze Turkey, sage & onion stuffing, bacon wrapped chipolatas, crispy potatoes, sprouts, glazed parsnips, carrots, cranberry gel, turkey jus

Pan fried cod loin, Pommes Anna, carrot, kale, lemon & parsley sauce (gf)

Crushed winter root vegetable rosti, carrot purée, parsnip crisp, brassica (vg, gf)

DESSERTS

Spiced apple & winter berry crumble tart, cinnamon crème anglaise (v)

Belgian dark chocolate mousse, salted caramel popcorn (v)

Christmas pudding, orange marmalade, custard (vg, gf)

Cheese Selection for one person £12

A curated board of British farmhouse cheeses with water biscuits, grapes, chutney (v)

TWO COURSES £40

THREE COURSES £48

Menus may be subject to change based on food item availability.