

CHRISTMAS MENU

Available from November 26th to December 24th

Baked Basque crab

white and brown meat from a whole crab baked in the shell in a cream sauce
with a toasted parsley and breadcrumb crust, toasted bread

Smoked salmon

with crème fraîche and rye bread

Cheddar and Gruyère cheese soufflé (v)

with a beetroot salad

Chicken liver parfait

with plum chutney with toasted bread

* * * * *

Roast Norfolk turkey breast

with beef fat roasted potatoes, pigs in blanket, roast parsnips, roast carrots, shaved
Brussels sprouts, Yorkshire pudding gravy, bread sauce and cranberry sauce

Herb crusted rack of lamb

with dauphinoise potatoes, spinach and red wine jus

Vegetarian mushroom and nut roast with roast potatoes, roast carrots, roast parsnips,
shaved Brussels sprouts, Yorkshire pudding and gravy
(v) or vegan without the Yorkshire pudding

Bouillabaisse with rouille and croutons

Salmon, prawns, squid, hake and mussels in a rich fish sauce with rouille and croutons

* * * * *

Chocolate fondant with vanilla ice-cream

Apple and calvados tarte tartin with vanilla ice-cream

Vanilla and nutmeg baked rice pudding

British cheese board

* * * * *

3 courses

Lunch: £35

Dinner: £40

Available Monday to Friday

An optional 12.5% service charge will be added to your final bill

All of which goes directly to the staff.

Reservations are not confirmed until we have received a completed booking form