

STARTER

Truffle & Celeriac Velouté ^(v)

Crème fraîche, chives, herb oil

Beetroot-Cured Home-Smoked Salmon

*Trout roe, crushed Jerusalem artichoke, tapioca crisp, horseradish cream,
pickled shallot, nasturtium*

Rugh Estate Venison Carpaccio

Purple cauliflower, potato crisps, rocket, fried lilliput capers, truffle dressing

MAIN COURSE

Roast Norfolk Bronze Turkey Breast

*Sage and chestnut stuffing, baked parsnip, goose fat roast potatoes,
Brussels sprouts, cranberry sauce*

Roasted Cornish Wild Seabass

Borlotti bean ragù, braised fennel, celery, lobster bisque

Wild Mushroom & Truffle Risotto ^(v)

Slow cooked globe artichoke, aged Parmesan, herb oil

DESSERT

Traditional Christmas Pudding

Brandy custard sauce, vanilla ice cream

Orange & Dark Chocolate Mousse ⁽ⁿ⁾

Hazelnut dacquoise, orange confit, Grand Marnier ice cream

Apple & Cinnamon Crumble Tart

Crispy filo, ginger ice cream

Vegan alternatives are available upon request

Kindly speak with a member of our team for today's selections

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill. Due to the presence of allergens in our kitchen, we unfortunately cannot guarantee any menu item will be completely free from a particular allergen. For more information on allergens or dietary requirements, please speak to one of the team.
^(v) Suitable for vegetarians, ^(ve) Suitable for vegans, ⁽ⁿ⁾ Contains nuts. Adults need around 2000 kcal a day.