

## 3 COURSE OFF PEAK 65 | 3 COURSE PEAK 75

# CHRISTMAS SET MENU

# STARTERS

## Smoked Pork Belly

Burnt apple, pickled red cabbage

# Chapel And Swan Smoked Salmon

Horseradish cream, soda bread

# Parsnip And Granny Smith Apple Soup

Chestnuts and sage

# Sheep's Yoghurt

Beetroot, bitter leaves, hazelnut dressing

# MAINS

#### Roast Norfolk Turkey

Sage & onion stuffing, duck fat roasted potatoes, Brussel sprouts, Chantenay carrots, pigs in blankets, gravy

#### Roast Cod, Coco Beans

Potted shrimp butter, seashore vegetables

#### Fillet Mignon

Jerusalem artichoke purée, potato terrine, red wine sauce

## Celeriac And Delica Pumpkin Pithivier

puntarella, shallot and red wine dressing

# DESSERTS

# **Christmas Pudding**

Cognac custard

#### Dark Chocolate Biscoff Swiss Roll

Poached pear, chantilly cream (pb)

#### Mince Pie Bakewell Tart

Vanilla ice cream

 ${}^*\mbox{Peak Times: all day Tuesday-Thursday \& Friday daytime until 5pm}$ 

\*Off Peak Times: all day Saturday-Monday, Friday evening from 5pm (all week 10th-26th November & 20th-31st December)

pb plant based | All pb dishes are made with plant based alternatives

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.

Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager.

