

Available from Thursday 24th November - Saturday 26th November

Homemade Green Chilli Cornbread Muffin Roast chicken butter

Sweet Potato, Goats Cheese & Pecan Croquette Spiced Cranberry

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Slow Braised Short Rib of Hereford Beef Seeded mustard polenta, smoked onion jam

Sweetcorn Chowder Smoked bacon ravioli, spring onion, chive oil

Roasted Pumpkin Gnocchi

Chestnuts, pickled cranberry, sage

80 cs

Roasted Crown of Norfolk Bronze Turkey
Cranberry & chestnut stuffing, greens, root vegetables, roast potatoes, gravy

Pan Seared Salmon Fillet Crayfish croquette, cauliflower, sprout tops, wild rice, lobster bisque

Sweet Potato, Chestnut & Cranberry Wellington Greens, root vegetables, roast potatoes, gravy

03 \$ 80

Caramelised Apple Tart
Bourbon anglaise, cinnamon ice cream

Spiced Pumpkin Cheesecake Gingerbread, cranberry reduction

03 **\$** 80

Selection of Fine Leaf Teas, Coffee & Petit Fours

£115 per person

Children under 12 years of age half price

We use only free-range eggs and are committed to working with sustainable and ethical suppliers for all our produce. If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Prices are all inclusive of VAT and a discretionary 12.5% service charge is applicable.

Denotes vegetarian