

5-course £82 | 5-course all vegetarian £62 Complimentary glass of English Hattingley Cuvée

## AMUSE BOUCHE

Wild mushroom arancini, black garlic aioli (v)

# **STARTERS**

Tiger prawn, crayfish cocktail, avocado, chili & lime (gf)

Jerusalem artichoke velouté truffle crème fraiche rye croutes (pb)

## **MAINS**

Parma ham wrapped Norfolk turkey, apricot, pistachio stuffing, Christmas trimmings Roasted Herdwick lamb, charred spring onion colcannon, glazed carrots, mint condiment

Roasted Delica squash, cep pithivier, Christmas trimmings (v)

# **DESSERT**

Traditional Christmas pudding, brandy butter (v)
Bûche de Noël, candied pecan cream, winter berries (v)
Dressed winter fruit, lemon sorbet (pb)

#### TEA AND COFFEE

Mini mince pies (v)

## MUST BE PRE-BOOKED IN ADVANCE

Before ordering, please speak to our staff about your dietary requirements, intolerances, and food allergies. Discretionary 12.5% service charge will be added to your bill. All prices inclusive of VAT. Well behaved dogs are welcome but must be on a lead and always restrained.

(PB) Plant Based (V) Vegetarian (GF) Gluten Free