



Christmas Menu

Please choose 1 dish from each category

Starters

Smoked Pigeon with Apple & Walnut Salad & Beetroot Purée (E,Mu,Su,N)

Chapel & Swan Smoked Salmon, Avocado & Cucumber Salsa with Dill Sauce (F,Su,Mu)

Italian Style Roasted Peppers with Tomato, Anchovies, Capers & Mozzarella (v) (F,M)

Prosciutto, Fig & Mint Crostini with a Rocket & Parmesan Garnish (G,M)

Vegan Cumin Roasted Pumpkin & Chestnut Soup (vg) (C,N)

Smoked Trout with Watercress Purée and Potato and Egg Salad (E,F,Mu)

Smoked Duck, Pickled Cucumber & Harissa Bean Purée (So,Su)

Honeyed Pear & Goats Cheese Tartine (M,G,Su)

Halloumi, Melon & Mint Salad (v) (M)

Main Courses

Traditional Roast Norfolk Turkey with all the Trimmings (C,G,Su)

Pork Tenderloin Seasoned with Italian Herbs & Spices (G,M,Su)

Marmalade Glazed Duck with a Rich Cherry Port Sauce (C,M,Su)

Treacle Spiced Beef Brisket with Cranberry Gravy (C,Su)

Supreme of Guinea Fowl with Calvados, Apple & Cream Sauce (C,M,Su)

Citrus Crumbed Supreme of Salmon with Hollandaise Sauce (E,G,F,M)

Pistachio Coated Pork Loin (C,G,N)

Roasted Rump of Lamb Coated with a Rose, Herb & Polenta Crumb, Served with a Sour Cherry Gravy (C,Mu,Su)

£36.50 plus VAT & 5% service charge per person
Christmas crackers & novelties provided



Vegetarian Main Courses

Mushroom & Stilton Galette with a Mulled Fruit Chutney (v) (Su,G,E,M)

Caramelised Onion and Candied Beetroot Wellington with Kale Pesto (v) (C,E,G,M,N)

Spiced Mushroom Roulade with Tomato & Sesame Chutney (v) (C,E,G,Se)

Vegan Malai Kofte with a Creamy Coconut Sauce (vg) (C,N)

Vegan Moroccan Style Filo Pie (vg) (G,M,N,So)

Vegan Red Onion, Fennel & Chilli Tarte Tatin (vg) (G,Su)

(All Main courses are served with Seasonal Vegetables & Potatoes)

Desserts

Christmas Pudding with Brandy Sauce or Egnog Cream (v) (E,G,M,Su)

Spiced White Chocolate & Cranberry Bread & Butter Pudding (v) (E,G,M)

Chocolate Amaretto Cake (v) (E,M,N,Su,So)

Vegan Mulled Wine Poached Pear, Salted Caramel Ice Cream & Praline Crumb (vg) (N,M,Su)

Sticky Toffee Pudding with Pecan Sauce (v) (E,G,M,N)

Salted Caramel & Chocolate Bûche de Noël (v) (E,G,M,So)

Pannetone Bread & Butter Pudding (v) (E,G,M)

Pear & Amaretto Cheesecake (v) (E,G,M,Su)

Filter Coffee & Mince Pies (v) (G,Su)

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Allergens key:

- C: contains celery
- Cr: contains crustacean
- E: contains egg
- F: contains fish
- G: contains gluten
- L: contains lupin
- M: contains milk
- Mo: contains mollusc
- Mu: contains mustard
- N: contains nuts
- Se: contains sesame
- SF: contains shellfish
- So: contains Soya
- Su: contains sulphites
- P: contains peanuts

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