

## Christmas Lunch Set Menu

*Served from 12pm-4pm*

37.50

Butternut squash velouté, chestnut, crème fraiche

Endive, saffron poached pear, walnuts, heritage beetroots

Chicken & confit duck terrine, Cumberland sauce

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Jerusalem artichoke risotto

Braised beef cheek, clotted cream mash, black truffle

Roasted pollock crushed honeyed parsnips, mussel volute

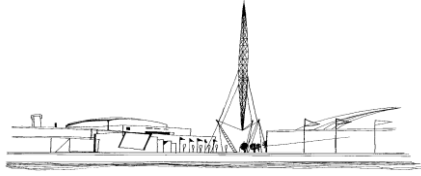
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Christmas pudding, brandy custard

Spiced Crème brûlée, pistachio biscotti

Dark chocolate mousse, clementine macaroons

Due to seasonal variations some ingredients may change - We will inform you in a reasonable amount of time A discretionary 12.5% service charge will be added to your bill. All beverages are exclusive of the price and charged on consumption



## Christmas Lunch & Dinner Menu

50

Butternut squash velouté, chestnut, crème fraîche

Endive, saffron poached pear, walnuts, heritage  
beetroots

Chicken & confit duck terrine, Cumberland sauce

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Norfolk bronze turkey ballotine, chipolatas, bread & cranberry  
sauce, sprouts

Jerusalem artichoke risotto

Braised beef cheek, clotted cream mash, black truffle

Roasted pollock crushed honeyed parsnips, mussel velouté

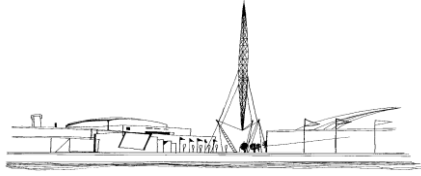
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Christmas pudding, brandy custard

Spiced Crème brûlée, pistachio biscotti

Dark chocolate mousse, clementine macaroons

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## Christmas Lunch & Dinner Menu

60

Vacherin, charlotte potatoes, black truffle, frisée & walnut  
salad

Chicken & confit duck terrine, Cumberland sauce

Beetroot cured salmon, pickled cucumber, dill aioli Brixham  
white crab, apple, fennel, lemon

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Norfolk bronze turkey ballotine, chipolatas, bread & cranberry  
sauce, sprouts

Braised beef cheek, clotted cream mash, black truffle

Champagne & black truffle risotto

Roasted sea bass, smoked onion, crayfish, shellfish sauce, soft  
herbs

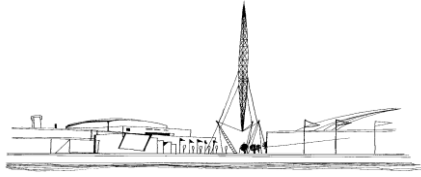
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Christmas pudding, brandy custard

White chocolate & cranberry tart Spiced Crème brûlée,  
pistachio biscotti

Dark chocolate mousse, clementine macaroons

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## Sides

|                       |      |
|-----------------------|------|
| Bread and butter      | 3.50 |
| Braised red cabbage   | 4.50 |
| Buttered new potatoes | 4.50 |
| Extra fine beans      | 4.50 |
| Green salad           | 4.50 |
| Truffled pomme purée  | 4.50 |

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