

Festive menu 2018 3 courses £60

Truffle potato blini, cep duxelle, celeriac Rosolli, beetroot salad, chestnuts, truffle dressing Pan fried foie gras, smoked eel and apple salad, lace potato Aster cured salmon, sea buckthorn curd, liquorice, dill

Butternut squash, red rice, spinach, lingonberry Venison saddle, tender swede, red cabbage, juniper black berry sauce

Ballotine of Norfolk turkey, pigs in blanket, brussels sprouts, bread sauce

Var salmon, Atlantic prawns, samphire, shellfish broth

Christmas pudding, brandy custard
Praline, yogurt, beetroot sponge
Milk chocolate, liquorice, sea buckthorn treackle ice cream
Herb form, cocoa sables, clementine crumble