



CHRISTMAS EVE MENU

£ 4 2

STARTERS

- Ham hock fritters, caramelised apple, sauce gribiche
- Potted smoked mackerel, cranberry jelly, watercress and shallot salad GF
- Goat's cheese mousse, roast red pepper, walnut pesto, lavash
- Spiced potato samosa, red lentil dahl, coriander and red onion salad VG

MAINS

- Braised beef short rib, parmesan polenta, glazed baby onions, gremolata
- Grilled sea bass fillet, clams, tomato and fennel bisque, saffron potatoes
- Hazelnut, lentil and mushroom loaf, toasted sweetcorn purée, straw potatoes, sauce vierge VG GF
- Blue cheese, butternut squash and pearl barley risotto, caramelised pear and rocket salad

DESSERTS

- Warm cherry and almond tart, chocolate orange ice cream, almond brittle
- Christmas pudding, brandy sauce, nutmeg ice cream
- Dark chocolate and orange mousse, white chocolate soil, passionfruit jelly VG GF
- Three East Anglian cheeses, grapes, celery, chutney, crackers

V Vegetarian VG Vegan GF Gluten Free
Please let a team member know of any allergies or dietary requests