

Christmas  
menu

2 courses £24  
3 courses £29

WINES *Pre-order any of the wines below and receive 10% off of your order*

White		Red	
Sauvignon Blanc Touraine, Domaine de Pierre, Loire, FRA 2015	27.5	Malbec Winemakers Reserve, Melodias, Trapiche, Mendoza, ARG, 2014	24
Viognier/Marsanne, The Hermit Crab, d'Arenberg, McLaren Vale, AU, 2015	37.5	Monastrell Reserva, Mas Delmera, Jumilia, ESP, 2009	39
Pouilly Fumé, Cuvée de Boisfleury, Loire, FRA, 2014	33.5	Rioja Reserva, Tempranillo, Ramon Bilbao, ESP, 2011	34

STARTERS

**Sourdough, salted butter & olive oil for the table**

Roast cauliflower soup, rarebit toast

Game terrine, truffle butter, apple & pear chutney

"Chapel & Swan" smoked salmon, pickled cucumber, horseradish cream

Baked aubergine, za'atar, pomegranate, buttermilk dressing

MAIN COURSES

**Served with roasted potatoes, brussel sprouts, glazed roots & hispi cabbage**

Norfolk turkey, stuffing, pigs in blankets & roasting juices

Baked Atlantic cod, lemon butter sauce

Glazed short rib, horseradish & red wine jus

Wild mushroom & spinach pithivier, truffle sauce

DESSERTS	COCKTAILS
Clementine & prosecco trifle	<b>To Start</b>
Christmas pudding, brandy butter	<b>Barrel Aged Negroni</b>
Sticky toffee pudding, caramel sauce & vanilla ice cream	Gin, sweet vermouth, Campari 8.5
Chocolate & orange tart, crème fraîche	<b>Hugo</b>
<i>•mince pies for the table•</i>	Gin, elderflower, mint, cucumber, soda 8
<b>CHEESE COURSE-</b> £5 per person	<b>To Finish</b>
Selection of British cheeses, grapes, house chutney, celery & water biscuits	<b>Boulard Calvados</b>
	Pays d'Auge, Grade Solage 4.1
	<b>Espresso Martini</b>
	Vodka, Kahlua, espresso, sugar syrup 9

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE  
PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU