

# Festive Set Menu

## PARTIES OF 7 OR MORE

### Starter

Jerusalem artichoke velouté, chestnut granola, tarragon oil (vg)  
Hot smoked salmon, horseradish crème fraiche, toasted rye  
Smoked chicken and ham hock terrine, mulled fruit chutney, brioche

### Mains

Roast Norfolk turkey crown, braised leg, seasonal trimmings, roasting jus  
Poached cod loin, braised butter bean, chorizo and fennel, bisque dressing  
Braised beef cheek, potato and blue cheese terrine, roast heritage carrot  
Roasted root vegetable and mushroom pithivier, winter truffle creamed spinach (vg)

### Desserts

Traditional Christmas pudding, brandy sauce  
Chocolate and Cointreau cremeaux, orange, poached cranberry, almond brittle  
Mulled wine fruits, oatly crumble and custard (vg)  
A selection of British cheeses, homemade chutney and biscuits (supp £2.50)

**SET MENU 2 COURSE £37.50 - SET MENU 3 COURSE £45**

*Dorothy* AND *Marshall*

Our festive set menu is for parties of 7 or more.  
A £15 deposit per person will be required on booking and  
a pre-order 5 days before for groups.  
Please advise us of any dietary requirements on booking  
and when confirming pre-orders.