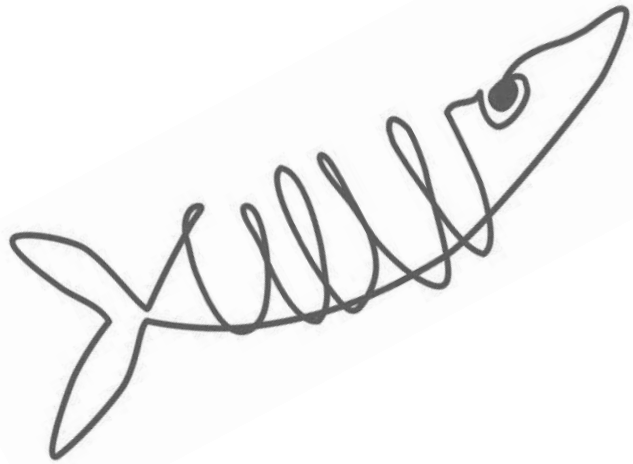


## FESTIVE MENU 2018

*£40 three courses*



A Glass of Bubbles

Bread & Butter for the table

### Starters

Shellfish soup, rouille, croutons, cheese

Beef brisket scrumpet, tartare sauce

Prawn Cocktail, lettuce, cucumber, apple, Marie rose

Celeriac Soup, croutons

### Mains

Norfolk Bronze Turkey, pigs in blankets, stuffing, cabbage, carrots, red wine gravy

Cod, crushed new potatoes, cabbage, spring onion, bacon

Braised octopus, Puy lentils, pancetta

Chestnut mushroom risotto, Grana Padano, cream cheese, herbs

### Desserts

Homemade Christmas Pudding, brandy butter

70% dark chocolate pudding, vanilla ice cream

Bramley Apple crumble, crème Anglais

Colston Bassett Stilton, chutney, oatcakes