KITCHEN E20

# FESTIVE MENU

## £55 PER PERSON

### FOR THE TABLE

Warm bread rolls, English salted butter

### STARTERS

Smoked salmon ballotine, rye bread, pickled cucumber, roe, dill

Chicken & duck terrine, spiced pear chutney, pickled mushrooms

Celeriac velouté, chestnut & stilton granola (ve)

### MAINS

Roast Norfolk Bronze turkey, roast potatoes, seasonal vegetables, pigs in blankets, gravy

Halibut, shellfish, mashed potatoes, spinach, parsley cream

Wild mushroom pie, vegan 'nduja, mustard mash, cavolo nero (ve)

### DESSERTS

Christmas pudding, brandy custard
(vegan option available upon request)

Chocolate fondant, pistachio ice cream

Three cheeses, crackers, quince jelly (£5 supplement)

Coffee & mince pies

(v) Vegetarian | (ve) Vegan

Please let us know if you have any allergies or intolerances. Whilst we take care to minimise the risk of cross-contamination in our kitchen, we cannot guarantee the absence of allergens in any of our dishes.

A discretionary service charge of 12.5% will be applied to food and beverage.