



£85 pp

Four courses plus amuse bouche, mince pies and tea/coffee

Festive amuse bouche

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Beetroot cured Scottish salmon, avocado and king scallop mousseline, lobster croquette, pickled fennel

Carpaccio of wild Suffolk venison, horseradish sour cream, red currant jelly

Roast fillet of Scottish halibut, cauliflower, samphire, romanesco, chive butter sauce

Welsh lamb "Wellington", wild mushroom duxelles, pea purée, truffle jus

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Pan fried fillet of Golden bream, tarragon crushed potatoes, baby leeks, sea herbs, mussel sauce

Eight hour slow braised ox cheek, horseradish potato purée, roast carrots, broccolini, braising juices

Roast breast of Norfolk Bronze turkey, pigs in blankets, goose fat fondant potato, Savoy cabbage, carrots and parsnips, bread sauce, Madeira jus

Christmas pudding, port and prune ice cream, custard Pavlova, passionfruit and yuzu curd, poached rhubarb

Mince pies, tea and coffee

Due to seasonality and supply, all dishes are subject to minor changes. Vegetarian and plant based options also available on request.

ADDITIONAL EXTRAS...

Christmas canapés £5pp Arrival fizz/mimosa £8pp Port and cheese course £15pp Bottomless house £30pp

ETM red/white/rose, Crémant or Prosecco

Bottomless premium £60pp

Joseph Perrier NV Champagne, Chablis, Bordeaux or Whispering Angel

All extras must be for the whole table (unless teetotal or under 18).

(pb) plant based



ROOFTOP RESTAURANT AND TERRACE BAR

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