



Christmas Menu 2017

£85.00 per person

Amuse Bouche

Starters

Caramelized artichoke spelt risotto, Pierre Robert cheese, goose egg, Parmesan
Traditional prawn cocktail, Marie Rose sauce, soda bread
Smoked fallow of deer carpaccio, poached pear, turnip & Marmite mayo

Mains

Norfolk bronze turkey breast, braised leg, sage stuffing, traditional trimmings
Roasted rib eye, spinach, caramelized onion, Yorkshire pudding
Fillet of wild sea bass, saffron potatoes, bouillabaisse, coriander
Spiced lentil Bobotie, roasted cauliflower, zhough dressing (V)
(all mains are served with traditional roast vegetables)

Desserts

Traditional Christmas pudding, brandy Anglaise
Hazelnut, praline & dark chocolate cremeaux, aerated chocolate, Kalamansi sorbet
Selection of Kentish cheese, oatmeal biscuit, spiced plum chutney, grapes

Mince Pies

Please note there is a discretionary service charge of 10% that will be included on your bill. Food allergies and intolerances: before ordering please speak to a member of staff who will be more than happy to advise