

# CHRISTMAS EVE



## To Start

### Chopped Winter Salad

Kale, chickpeas, walnuts, Crown Prince squash,  
tahini dressing [N,Mu,Se,SD]

### Loch Duart Smoked Salmon

Rye bread, pickled shallots, caperberries [F,G,SD,M,Mu]

### Crispy Confit Duck & Burnt Orange Salad

Lamb's lettuce, toasted sesame seeds [Mu,Se,SD]



## The Main Event

### Chicken Milanese

Fried egg, house-made truffle aioli, salsa verde, rocket  
[G,E,M,F,SD]

### Slow- Roasted Norfolk Cauliflower

Beetroot hummus, shaved fennel & pickled carrot salad,  
pomegranate seeds [Se,SD]

### Haunch of Fallow Deer

Roasted carrot purée, chestnuts, cacao sauce [G,N,SD,M,So,C]

### Cornish Crab Linguine

Red chilli & garlic emulsion, capers, parsley [G,M,Cr,SD]



## Pudding

### Hazelnut Bombolini

Warm Nutella-filled doughnuts [E,M,N,SD,G,So]

### Warm Chocolate & Salted Caramel Fondant

Clotted cream ice-cream [E,M,So]

### Madagascan Vanilla Cheesecake

Hedgerow compote, blackcurrant sorbet [G,E,M]

Some dishes may contain allergens. Please let us know if you have any allergies or intolerances.  
We are happy to provide you with any allergen information you need. 🌱 Vegan.

ALLERGENS: G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya,  
Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide

