

# CHRISTMAS SET MENU

2 Course Menu - £18.80

3 Course Menu - £24.70

## STARTERS

**CRUSHED AVOCADO**  
*on Sourdough Toast (V)(VEG)*

**GRILLED GOAT'S  
CHEESE**  
*Red Pepper Relish, Basil Pesto  
& Toasted Almonds (V)*

**LOBSTER & CRAYFISH  
RAVIOLI**  
*Steamed Spinach & Shellfish Nage*

**VEGAN SATAY**  
*Crunchy Peanut Butter Sauce  
& Pickled Cucumber (V)(VEG)*

**OVEN BAKED  
CAMEMBERT**  
*Sourdough Toast & Redcurrant  
Jelly (V)*

**SOUP OF THE DAY**

**WARM ASPARAGUS**  
*Garden Leaves & Vegan Cheese  
(V)(VEG)*

**MOULES MARINIERE**  
*Dash of Cream, Shallots, Garlic,  
Lemon & Parsley*

**BEEF TARTARE "LE  
MERCURY"**  
*Shallots, Capers & Spices,  
Quail's Egg & Sourdough Bread*

## MAINS

**SUMAC CRUSTED  
CAULIFLOWER STEAK**  
*Bok Choy, Courgette & Pomegranate  
Kimchi (V)(VEG)*

**BEEF BOURGUIGNON**  
*Mashed Potato & French Beans*

**QUINOA STUFFED  
BAKED RED PEPPER**  
*Spinach & Seasonal Vegetables  
(V)(VEG)*

**MAGRET OF DUCK**  
*Potato Dauphinois, Charred  
Onion, Savoy Cabbage, Orange  
& Grand Marnier Sauce*

**SEA BREAM FILLETS**  
*Minted Crushed New Potatoes,  
Sprouting Broccoli & Salsa Verde*

**SLOW ROASTED PORK  
BELLY**  
*Sauteed Curly Kale, Celeriac  
& Granny Smith Apple*

**TRADITIONAL ROAST  
NORFOLK TURKEY**  
*Roast Potatoes & ALL the Trimmings*

**ROAST STUFFED  
CHICKEN BREAST**  
*Mozzarella & Sun-Dried  
Tomatoes, French Beans  
& Red Wine Jus*

## DESSERTS

**VEGAN Sweet Potato Chocolate Brownie (V)(VEG)**

**Christmas Pudding** *with Brandy Sauce*

**Apple Cake** *with Vanilla Ice Cream*

**Baked Cheesecake** *with Fresh British Strawberries*

**Crème Brulée**

**Selection of Cheeses**

*Menu & pricing subject to change at any time. 10% optional service charge will be added for parties of 5+.*

*For any food allergies, please check the ingredients with your waiter.*