

MARKET MENU

2 Courses - £30

3 Courses - £35

STARTERS

PUMPKIN VELOUTÉ (V*)

Goat's cheese, almond, confit chicken wing

SALT-BAKED HERITAGE BEETROOT (V)

Goat's curd, truffle honey, linseed cracker

H. FORMAN & SONS SMOKED SALMON

London cure

MAINS

HERB GNOCCHI (V)

New season squash, truffle cheese sauce

SAFFRON CURED COD

Jerusalem artichoke, salsify, Brussel tops

ROAST NORFOLK BRONZE TURKEY

Seasonal trimmings

DESSERT

CHRISTMAS PUDDING

Brandy sauce

DARK CHOCOLATE ORANGE CREMEUX

SPICED APPLE CRUMBLE

Clotted cream ice-cream