

# Festive

## 3 COURSE DINNER MENU

### TO START

Pumpkin and Ginger Soup (V)

Smoked Salmon and Lemon Crème Fraîche

Chicken & Apricot Terrine with Rich Tomato  
Dressing

### MAINS

Norfolk Turkey Paupiettes with Pigs in Blankets,  
Roast Potatoes, and Chef's Choice of Vegetables

Cranberry Reduction Pan-Fried Fillet of Salmon  
with Crushed Butter Potatoes and Shellfish  
Velouté

Grilled Vegetable Ravioli with Creamy Herb  
Pesto Sauce (V)

### TO FINISH

Christmas Pudding with Brandy Custard

Chocolate Chantilly Patisserie

Truffle Mousse with Soft White Chocolate

Legend: V – Vegetarian Dishes

*For guests with allergies or specific dietary requirements, please speak to a member of staff. A 12.5% discretionary service charge will be added to your bill. All prices inclusive of VAT.*