

Seasoned.

An amazingly dynamic team of highly motivated, bright, talented people whose sole focus is on creating extraordinary smile-inducing food and drink experiences using fresh, seasonal, sustainable, ethical and local ingredients.

Christmas Seated Dinner Menu

Ve = vegan, V = vegetarian,

CHRISTMAS SEATED DINNER

Starters

Whisky Cured Salmon & Golden Beetroot Tartare, Fresh Horseradish, Pumpernickel Crumb, Beetroot Ketchup & Dill

(Fish, Gluten, Sulphites)

Shallot Tart Fine, Goat's Cheese Mousse, Pine Nuts, Rocket, Aged Balsamic

(Dairy, Gluten, Sulphites)

Chicken & Herb Ballotine, Cranberry, Soused Carrots, Garlic Crostini

(Sulphites, Gluten)

Hand Dived Scallops, Cauliflower Puree, Pickled Romanesco, Truffle Dressing

(Molluscs, Dairy, Sulphites)





CHRISTMAS SEATED DINNER

Mains

Lemon Sole & Salmon Paupiette, Wilted Spinach, Charred Leeks, Potato & Chive Cake, Champagne & Caviar Butter Sauce

(Fish, Egg, Dairy, Sulphites)

Celeriac, Wild Mushroom & Kale Wellington, Spinach Puree, Salt Baked Carrots, Creamed Potato & Chestnut Sauce

(Gluten, Celery, Sulphites)

Ballotine Of Norfolk Free Range Turkey, Streaky Bacon & Sausage Meat. Duck Fat Roasted Potatoes, Salt Baked Carrots, Brussel Sprouts & Pan Gravy

(Sulphites, Celery, Gluten)

Roasted Breast Of Pheasant, Slow Cooked Leg & Chestnut Pie, Parsnip Puree, Savoy Cabbage & Madeira Jus

(Gluten, Sulphites, Celery)

CHRISTMAS SEATED DINNER

Desserts

Coffee & Irish Cream Sponge, Mince Pie Ice Cream & Chocolate Crumb
(Gluten, Dairy, Egg, Sulphites)

White Chocolate & Ginger Tart, Cranberry Gel, Brandy Cream& Cinnamon Soil
(Gluten, Dairy, Egg, Sulphites)

Mulled Wine Berries, Yuzu Sabayon, Apple Sorbet & Shortbread Biscuit
(Gluten, Dairy, Egg, Sulphites)

Cranberry & Orange Crème Broulee, Candied Peel, Brown Butter Brioche Croutons
(Gluten, Dairy, Egg)



Contact us.

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