

# No.32

EAT•DRINK•DANCE

## CHRISTMAS SET MENU



### STARTERS



#### Scottish Smoked Salmon

Shallot and Capers \*

#### Gloucestershire Ham Hock Terrine

Celeriac Remoulade, Toasted Bread

#### Winter Parsnip Soup

Roasted Chestnuts (V) \*

#### Jerusalem Artichoke and Seasonal Mushroom Risotto

Cavolo Nero, Creme Fraiche, Parmesan (V) \*

#### Winter Superfood Salad of Sweet Potato

Golden Beets, Shaved Heritage Carrots, Avocado,  
Watercress, Bitter Leaves, Chai Seeds (Vg) \*



### MAINS



#### Traditional Roasted Norfolk Turkey

Chestnut Stuffing, Pigs in Blankets

#### Pan Roasted Barbary Duck Breast

Green Puy Lentils, Black Cabbage, Potato Hash \*

#### Poached Loch Duart Salmon

Braised Swiss Chard and Chervil Roots,  
Polenta Dumplings \*

#### Homemade Falafel

Cauliflower Quinoa, Aubergine Caviar, Radish (V)

#### 28 Days Aged Hereford Rib Eye

Slow Cooked Tomatoes and Flat Mushroom, Hand Cut Chips,  
Watercress, Peppercorn sauce \*  
(£7.50 supplement)



### DESSERTS



#### Dark Chocolate Marquise

Orange Anglaise, Candied Nuts, Shortbread

#### Traditional Christmas Pudding

Brandy Sauce, Vanilla Ice Cream

#### Winter Berry Salad

Frozen Coconut Yoghurt (Vg) \*

#### Poached Kentish Pear

Warm Chocolate Sauce, Vanilla Ice Cream \*

#### Selection of British Cheeses



3 COURSES £35.00

\*Gluten Free  
V = Vegetarian  
VG = Vegan

An optional 12.5% service charge will be added to the bill.  
Please make a member of our team aware of any allergies.