



PLATEAU
RESTAURANT

2 COURSES 25.00 / 3 COURSES 30.00

STARTERS

Game Pithivier, parsnip puree, red wine sauce

Foie gras and ham hock terrine, clementine preserves, toasted sourdough

Beetroot cured gravlax, citrus fruit, avocado and caviar (GF)

Truffled Celeriac velouté, wild mushrooms and hazelnuts (v) (GF)

MAINS

Norfolk bronze stuffed turkey, roasted winter root vegetables, turkey gravy

Roast Seabream, cauliflower Romanesco, herb gnocchi, champagne sauce (GF)

Slow braised beef cheek, pomme puree, brussel tops, braising liquor

Slow roasted spiced cauliflower, lentil dhal, spiced dukkah (v)(GF)

SIDES

Brussels sprouts & chestnuts — 4.00

Pomme purée — 4.00

Buttered kale — 4.00

Pommes frites — 4.00

Mixed leaf salad — 4.00

DESSERTS

Christmas pudding, red currents, and brandy crème anglaise

Warm Mulled wine poached pear, candid pistachios (v)(GF)

Selection of French cheeses, with rosemary crackers

Coffee scented crème brûlée (GF)

All prices are inclusive of VAT.

A discretionary 12.5% service charge will be added to your bill
Please be aware that some dishes may contain nut traces.

If you have any specific allergies, please inform a manager immediately.