

AVAILABLE FROM 1st DECEMBER

## Christmas Menu

2 Courses £34    3 Courses £42

### Starters

**Three Hills Oak and Maple Smoked Salmon**  
beetroot, lemon beurre blanc GF

**Bartlow Estate Partridge and Cumberland Pork Terrine En Croute**  
spiced apple and red onion chutney

**Parsnip and Apple Soup**  
parsnip fritters, focaccia GF/VE

### Mains

**Roast Norfolk Turkey**  
roast potatoes, pigs in blankets, red cabbage, honey parsnip, brussel sprouts,  
cranberry and chestnut stuffing, gravy GF(a)

**Beef Short Rib**  
roasted celeriac, Savoy cabbage, creamed potato GF

**Roasted Seabass**  
lemon, parsley and garlic infused seabass, pea risotto GF

**Layered Ratatouille**  
pomodoro sauce, crispy basil GF/VE

### Desserts

**Christmas Pudding**  
brandy butter or brandy and cinnamon crème anglaise GF/VE(a)

**Chocolate Orange Mousse**  
caramel, chocolate, orange GF(a), VE

**Spiced Apple Steamed Sponge Pudding**  
cinnamon crème anglaise

**British Cheese Board (£4 supplement)**  
quince, celery, apple, artisan bread and crackers

The Three Hills homemade petit fours to finish

V Vegetarian | VE Vegan | GF Gluten Free | DF Dairy Free | (a) Available - please ask

Please notify your server of any allergies and/or dietary requirements.

A discretionary service charge of 10% is added to all bills. All service charges are paid to our service team