

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