The Three Hills

• BARTLOW •

FESTIVE MENU 2026

Available from December 2nd

Canapés on arrival

STARTERS

Parsley Root Soup
grilled garlic sourdough VE

Partridge & Dried Apricot Terrine
pickled chanterelles, mustard green, celeriac and almond puree GF/N

Seared Hand Dived Scallop (£3 supplement)
sea purslane, lemon and caviar butter sauce GF

Honey & Thyme Roasted Butternut Squash
whipped blue vinney, mizuna, caper pickled celery,
olive oil toasted pumpkin seed V

MAINS

Roast Norfolk Turkey
chestnut & cranberry stuffing, duck fat roast potatoes, pig in blanket, honey roast parsnip, red cabbage, brussel sprouts, gravy GF(a)/DF(a)

Nut Roast
roast potatoes, maple glazed roast parsnip, red cabbage,
brussel sprouts, gravy VE(a)

Seared Duck Breast
duck boulangere, orange puree, parsnip, port jus GF

Baked Brill
samphire, creamed white wine and mussel sauce GF(a)

Celeriac Pithivier
sauteed wild mushrooms, Norfolk dapple creamed leek, pickled trompettes V

DESSERTS

Christmas Pudding
brandy butter or vanilla ice cream GF(a)

Pear Tarte Tatin
raisin & brandy ice cream VE(a)

Fennel & Clementine Frangipane
lemon verbena, peach melba ice cream

70% Dark Chocolate Mousse
crème fraîche, hazelnut praline GF/N

Selection Of Cheese (£6 supplement)
grape and apple chutney, celery, crackers,
Waterloo cheese tart, Ashdon honey

Two Courses- £39
Three Courses- £48

V Vegetarian | VE Vegan | GF Gluten Free | DF Dairy Free | (a) Available | N Contains or may contain nuts | S Sesame

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

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