



The Three Hills

• BARTLOW •

FESTIVE MENU 2024

Starters

Celeriac and Truffle Soup
focaccia, salted butter GF(a)

Canadian Lobster and King Prawn Cocktail
lobster marie rose, crisp iceberg GF

Norfolk Goose Terrine
cranberry ketchup, sour cherries, pickled baby cucumber

Mushroom, Chestnut and Leek Filo Tart
chestnut mushrooms, crispy leek, jerusalem artichoke, compressed leek VE

Mains

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

Nut Roast
sage and onion stuffing, roast potatoes, honey parsnips, red cabbage, brussel sprouts, gravy VE, GF(a)

Slow Braised Featherblade of Beef
dauphinois potatoes, cavolo nero, honey glazed parsnips GF

Pan Fried Hake Fillet
mussels, saffron and chive sauce, bubble and squeak, tenderstem GF

Butternut Squash Gnocchi
miso and sage sauce, roast heritage squash, chicory VE

Desserts

Spiced Pear Frangipane Tart
custard VE

Clementine Crème Brulée
clotted cream, cranberry, ginger biscuit

Dark Chocolate Mousse Cake
spiced rum ice cream, boozy berries GF

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

British Cheese Board
chutney, crackers (£4 supplement) GF(a)

Tea & Coffee

Petits Fours

2 courses £38 | 3 courses £44

V Vegetarian | VE Vegan | GF Gluten Free | DF Dairy Free | (a) Available
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.