

FESTIVE

BOTANIC

BRASSERIE & BAR

SET MENU

£45 for 2 Courses

£50 for 3 Courses

STARTERS

Prawn Cocktail & Sourdough

Tiger Prawns, Avocado & Cucumber,
Marie Rose & Baby Gem

Burrata & Heritage Tomatoes

Puglian Burrata, Heritage Tomatoes,
Rocket & Nut Free Pesto

Crispy Duck Salad

Crispy Confit Duck, Pickled Shallots,
Pomegranate Seeds & Micro Herb Salad

SWEETS

Festive Crumble

Apple & Cranberry Crumble,
Served with Ice Cream

Triple Chocolate Brownie

Served Vanilla Ice Cream

Cheese Selection

Red Onion Marmalade, Crackers

MAINS

Traditional Norfolk Bronze Roast Turkey

Traditional Christmas Garnish, Roast
Potatoes, Roasted Carrots & Parsnips,
Brussel Sprouts, Pig in Blanket, Yorkshire
Pudding, Stuffing, Red Wine Gravy

Roasted Butternut Squash

Traditional Christmas Garnish,
Roast Potatoes, Roasted Carrots
& Parsnips, Brussel Sprouts,
Yorkshire Pudding, Red Wine Gravy

Vegan Option Available

Sirloin Steak

28 Day Aged Angus Sirloin, Smoked Butter,
Peppercorn Sauce & Fries.

Cauliflower Steak

Cauliflower Purée, Chimichurri,
Toasted Pine Nuts

Pan Fried Stone Bass

New Potatoes, Lardons, Peas, Samphire

All tables are subject to 12.5% discretionary gratuity. Please alert us before ordering if you have any allergies or intolerances. Dishes may contain traces of allergens.