





Menu

Starter

Pressed ham hock & pea terrine with cornichons, lambs' lettuce, piccalilli gel and toasted brioche

Carpaccio of beetroot, pomegranate quinoa, feta, and toasted seeds (VE)

White Wine Petalo White, Bodegas Gallegas, Spain 2020

Main

Ballantine of Norfolk bronze turkey, apricot & sausage stuffing, fondant potato, pig in blanket, roasted root vegetables, sauteed sprouts and cranberry jus

Butternut squash & lentil Wellington-fondant potato, roasted root vegetables, sauteed sprouts and cranberry jus (VE)

Red Wine Petalo Red, Bodegas Gallegas, Spain 2020

Dessert served on Platform 9 3/4

Chocolate orange sponge with candied orange, marmalade drizzle and cream (VE)

Butterscotch mousse, golden caramel fruit crumble

Sticky toffee pudding with clotted cream and toffee sauce



