



CHRISTMAS AT THE PRINCE, 2017

£24 - 2 courses £29 - 3 courses £4 each extra trimmings

STARTERS

Chestnut & apple soup, brown sage butter, tarragon crème fraiche (v)

Spiced pork rilette, pear jam, bitter winter leaves & sourdough

Trout tartare, pickled kohlrabi & avocado

MAINS

Rolled Norfolk bronze turkey breast, shallot & thyme stuffing,
duck fat roasties, heritage carrots & pig in a blanket

Steamed seabass, crushed crab potatoes, mussels, sea vegetable broth

Braised featherblade of Hereford beef, polenta, celariac, smoked garlic & cavolo nero

Wild mushroom pithivier, truffled parsnip puree & swede mash (v)

EXTRA TRIMMINGS

Pigs in blankets / sprouts & bacon / duck fat roasties / cavolo nero / creamed kale

PUDDINGS

Traditional Christmas pudding, Cognac cream

Chocolate, griottine cherries, cocoa nibs & vanilla ice cream

Pressed russet apple, sweet pastry, Calvados & hazelnuts

Rice pudding, charred pineapple, pistachios, vanilla sugar

British cheeses £3.5 (supplement)

FEASTING

If you would prefer to enjoy a really special feasting experience with all the trimmings to be served in the centre of the table family style then please see below for further festive options. Priced per head this option includes individual starters and / or puddings from the menu and the main courses are served with all the extra trimmings.

Minimum of 8 people per choice.

Roast ribeye of Hereford beef, coal grilled cap & bone marrow gravy £30 / £35 per person

Pan roasted goose breast, confit leg & wing, red currant sauce £45 / £50 per person

Please advise us of advance if anyone in your party has dietary requirements.

A discretionary service charge of 12.5% will be added to all tables with table service. Thank you.