



MENUS - BRITISH CLASSICS MEET NORDIC FLAVOURS

2026 MAIN MENU

Starter

Herb Pork Kødroller

Served with lemon and dill yoghurt, crisp pickled slaw, pickled mustard seeds and toasted rye crumb

Main Course

Roast Turkey Ballotine

With rich gravy, creamy colcannon mash, cranberry jus and a bacon and roasted sprout crumb

Dessert

A trio of Nordic-inspired desserts

Indulgent chocolate brownie, smooth skyr cheesecake and a refreshing lemon tart with a delicate citrus finish

2026 DIETARIES MENU

Starter

Cranberry and sage stuffing "Kødroller"

With crisp pickled slaw, pickled mustard seeds and toasted rye crumb

Main Course

Roasted pumpkin, black garlic and sunflower seed roulade

Served with vegan colcannon mash, cranberry jus and a sprout crumb

Dessert

A trio of Vegan, Nordic-inspired desserts

Indulgent chocolate brownie, smooth skyr cheesecake and a refreshing lemon tart with a delicate citrus finish

Our venue is completely nut-free, and the menu is suitable for all Halal guests.