



♦ SIX ♦ CLERKS ♦
RESTAURANT & BAR

2 COURSES - £49

3 COURSES - £59

Add half a bottle of house wine for £15

STARTER

BEETROOT CURED
SMOKED SALMON

Served with rainbow radishes,
pickled fennel, lime gel, cucumber
and wild fennel pollen

CONFIT DUCK
TERRINE

Served with cranberry gel,
savoury granola and brioche croute

ENGLISH HERITAGE
BEETROOT

Served with sunflower seeds
emulsion, toasted rye and dill (VE)

MAIN

NORFOLK ROAST TURKEY

Served with pigs in blanket, chestnut
& apple stuffing and gravy

ROAST DUCK

Served with roasted plums
and port reduction

CURRY WELLINGTON

Parsnip and squash with cauliflower
purée and cranberry sauce (VE)

All main course dishes accompanied with roasted potatoes with thyme, buttered
brussels sprouts with chestnuts & honey glazed baton carrots.

DESSERT

APPLE TART
TATIN

Served with very vanilla
ice cream (V)

CLASSIC CHRISTMAS
PUDDING

Served with vanilla and
brandy custard (V)

CHOCOLATE &
TRUFFLE TORTE

Served with whipped cream
and cranberry coulis

ADD A CHEESE BOARD FOR
£15 PER PERSON

A selection of British cheese, crackers, grapes and chutney

A discretionary 12.5% service charge will be added to your bill.
Sample menu, subject to change.

(V) Vegetarian, (VE) Vegan

While we take care to avoid cross-contamination, we cannot guarantee any dish is completely allergen-free.
Please speak to the catering management team about any dietary or allergen concerns before ordering.

