



## The Three Hills

• BARTLOW •

### FESTIVE MENU 2024

#### Starters

Celeriac and Truffle Soup  
*focaccia, salted butter GF(a)*

Canadian Lobster and King Prawn Cocktail  
*lobster marie rose, crisp iceberg GF*

Norfolk Goose Terrine  
*cranberry ketchup, sour cherries, pickled baby cucumber*

Mushroom, Chestnut and Leek Filo Tart  
*chestnut mushrooms, crispy leek, jerusalem artichoke, compressed leek VE*

#### Mains

Roasted Norfolk Turkey  
*cranberry and chestnut stuffing, roast potatoes, pigs in blankets, honey parsnips, red cabbage, brussel sprouts, gravy GF*

Nut Roast  
*sage and onion stuffing, roast potatoes, honey parsnips, red cabbage, brussel sprouts, gravy VE, GF*

Slow Braised Featherblade of Beef  
*dauphinois potatoes, cavolo nero, honey glazed parsnips GF*

Pan Fried Hake Fillet  
*mussels, saffron and chive sauce, bubble and squeak, tenderstem GF*

Butternut Squash Gnocchi  
*miso and sage sauce, roast heritage squash, chicory VE*

#### Desserts

Spiced Pear Frangipane Tart  
*custard VE*

Clementine Crème Brulée  
*clotted cream, cranberry, ginger biscuit*

Dark Chocolate Mousse Cake  
*spiced rum ice cream, boozy berries*

Christmas Pudding  
*brandy butter or vanilla ice cream*

British Cheese Board  
*chutney, crackers (£4 supplement) V, GF(a)*

#### Tea & Coffee petits fours

**2 courses £36 | 3 courses £44**

V Vegetarian | VE Vegan | GF Gluten Free | DF Dairy Free | (a) Available  
A discretionary service charge of 10% is added to all bills. All service charges are paid to our service team

Please notify your server of any allergies and/or dietary requirements.