



*christmas*

# Flute

RESTAURANT & WINE BAR

## Christmas

£45pp

### AMUSE BOUCHE & BREADS



*A choice of*

#### CHILLI & CUCUMBER MARINATED MACKEREL **GF DF**

Apple & radish slaw, dill oil

#### KEDGEREE ARANCINI **GF**

Three pieces of kedgerree arancini, topped with confit egg yolk, chives & tobiko

#### CHARRED HISPI CABBAGE **VE GF**

Sweet miso glaze, salted grapes and shaved fennel



*A choice of*

#### HAKE, HOT & SOUR BROTH **GF DF**

Pan fried hake, aromatic hot & sour broth, winter vegetables

#### CURRY MARINATED CAULIFLOWER **GF DF VE**

Cauliflower wedge in a curry marinade, sweet almond praline, roasted almonds & fennel salad

#### ROAST BREAST OF NORFOLK BRONZE TURKEY

Bacon wrapped chipolata, apricot stuffing, roast potatoes & seasonal vegetables

#### HALF LOBSTER

Champagne beurre blanc, samphire *£10 supplement*

#### 8oz AGED RIB EYE

Celeriac and apple remoulade, red wine jus, skin on fries *£10 supplement*



#### CHRISTMAS PUDDING **GF**

Ice cream, shortbread crumb, hot brandy caramel sauce

#### STICKY TOFFEE PUDDING

Clotted cream

**VE** VEGAN | **V** VEGETARIAN | **GF** GLUTEN FREE | **DF** DAIRY FREE

**GFA** GLUTEN FREE AVAILABLE | **DFA** - DAIRY FREE AVAILABLE

*Our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, and menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.*