



FESTIVE MENU

at 180 House

BITES

Smoked salmon blini

Venison sausage roll, brown butter ketchup

Yorkshire pudding, roast beef, horseradish

Padron peppers, sea salt pb

Tempura prawns, sweet chilli sauce

Chipolatas, honey and mustard

BOWLS

Shellfish cocktail, iceberg, mary rose

Plaice goujons, tartare sauce

Mac & cheese

Jerusalem artichoke risotto pb

Bronze norfolk turkey, mashed potato, jus

Steak & chips, bearnaise

BIGGER

Dirty beef or dirty vegan burgers

Lobster rolls

SWEET

Mini mince pies v

Apple crumble v

Chocolate brownies pb

v: vegetarian, pb: plant based.

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. There is a discretionary 14.5% service charge added to your bill.



FESTIVE MENU

at 180 House

At 75 per person

STARTERS

Heritage beetroot tart, goats curd, dill v

Duck liver parfait, muscat, brioche

Salmon gravlax, celeriac, green apple

MAINS

Norfolk bronze turkey, all the trimmings, jus

Jerusalem artichoke risotto, artichokes, sage pb

Trout en croute, watercress sauce

Sides for the table

DESSERTS

Christmas pudding, brandy butter v

Yule log, pear & blackberry v

Selection of british cheese, chutney, crackers v

v: vegetarian, pb: plant based.

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. There is a discretionary 14.5% service charge added to your bill.