

FESTIVE MENU

Monday to Thursday
3 courses 22.95pp for adults
10.95pp for children (under 10s only)

Friday-Saturday
Adults: 3 courses 24.95pp for adults
3 courses 12.95pp for children (under 10s only)

Starters

Tomato and basil soup with warm roll and butter ^{V Vg}

Traditional prawn cocktail with granary bread and butter

Garlic and herb Camembert served with toasted ciabatta and fruit chutney

Wild mushroom and Stilton bruschetta ^V

Mains

Traditional roast turkey with cranberry and herb stuffing, pigs in blankets, roast potatoes, seasonal vegetables and gravy

Grilled salmon fillet with roast potatoes, seasonal vegetables and hollandaise sauce

Sage, onion and cranberry stuffed chicken breast with roast potatoes, seasonal vegetables and cranberry jus

Mediterranean vegetable tart with crushed herbed potatoes, tomato ragu and salad ^{Vg}

Desserts

Traditional Christmas pudding with brandy sauce

Warm chocolate brownie with honeycomb ice cream

Salted caramel and dark chocolate cheesecake with berry coulis ^{Vg}

Fresh fruit salad ^{Vg}

CHRISTMAS DAY MENU

From 12-2pm
4 courses 79.00pp for adults
35.00pp for children (under 10s only)

Starters

Roasted parsnip, chestnut and apple soup
with warm roll and butter ^{V Vg}

Pan roasted scallops with crispy pancetta and pea shoots

Duck liver, orange and Cognac pâté
with wholemeal toast and butter

Pear, walnut and Roquefort salad
with crispy croutons and honey dressing

Mains

Traditional festive carvery, choose from Norfolk turkey, sirloin of beef or honey-roast gammon with roast potatoes, pigs in blankets, sage, onion and cranberry stuffing balls, seasonal vegetables and gravy

Slow roast belly of pork with fondant potato, seasonal vegetables and apple purée

Sea bass with creamed mashed potato, baby spring vegetables and carrot and ginger purée

Stuffed butternut squash with butterbean, celery, onion, carrot and kale stuffing, served with crushed baby potatoes and seasonal salad ^{Vg}

Desserts

Traditional Christmas pudding with brandy sauce

Chocolate orange mousse with brandy snaps and whipped cream

Lemon curd and passionfruit trifle

Artisan cheeseboard selection of 3 cheeses
with spiced chutney, crackers and fruits

Salted caramel and dark chocolate cheesecake with berry coulis ^{Vg}

To finish

Petit fours and mince pies with teas and coffees

*please note full payment and menu choices
must be submitted by 12th December

BOXING DAY BANQUET

From 12-2pm
26.95pp for adults
12.95pp for children (under 10s only)

Hog Roast

Whole local pig spit roast with sage and onion stuffing,
a selection of potatoes, salad, pickles and rustic bread

Mediterranean vegetable tart with a selection of potatoes,
salad, pickles and vegetable ragu ^{Vg}

Desserts

Traditional sherry trifle
with whipped cream

Zesty lemon and lime cheesecake
with whipped cream

Warm chocolate brownie
with honeycomb ice cream

Salted caramel and dark chocolate cheesecake
with berry coulis ^{Vg}

^V **Vegetarian** ^{Vg} **Vegan** ^{Vg*} **Vegan adaptable**

Please advise our staff if you are concerned about
or have any food related **ALLERGIES** or special
dietary needs. If you require further information
on ingredients, please ask a member of staff.

We cannot guarantee that our products do not contain
traces of nuts &/or seeds. Fish dishes may contain bones.
Weights are approximate when uncooked.

