



2 COURSES £21

3 COURSES £26



# Christmas Festive Menu

Available from 26th November.

A pre-order is required at least 1 week before your booking.

A £5 per head non - refundable deposit is required to secure your booking.

Tomato, carrot & lentil soup with artisan bread ①

Beetroot & red onion tarte tatin ①

Retro prawn & cray fish cocktail, crisp lettuce & wholemeal bread & butter

Smooth chicken liver paté, Suffolk chutney & artisan toast



Norfolk roast turkey with roast potatoes, winter vegetables, pigs in blanket, stuffing & gravy

Cod loin wrapped in smoked pancetta with roasted potatoes, green beans & a roast red pepper sauce

Vegan filo wellington filled with mushrooms, spinach & pine nut paté with a caramelised onion and red wine gravy ①

12 hour braised beef brisket on potato & parsnip dauphinois, winter vegetables with a red wine & rosemary gravy

*(Main courses are all served with roast winter vegetables)*



Christmas pudding with brandy sauce or cream (G/F) ①

Madagascar vanilla cheesecake with a winter berry compote (GF)

Chocolate and almond frangipane tart with vanilla ice cream

*If you or any of your guests have any allergy or dietary restrictions, please inform your server and our chefs will be happy to accommodate your needs.*