



FESTIVE MENU

TWO COURSES £27

THREE COURSES £34

STARTERS

Home cured salmon gravadlax, celeriac & caper remoulade, melba toast

Potato, sweetcorn & parsley soup, cream cheese scone

Pressed local game terrine, cornichons, chutney & sourdough

Tofu spring roll - roasted squash, onion, chilli, tomato & garlic, roasted pepper dressing

MAINS

Grilled sea bass fillet, crayfish & lemon butter sauce, roasted fennel & potatoes

Chargrilled 8oz sirloin steak, slow baked tomato & garlic mushrooms,
fresh mixed salad & French fries

Pan-fried potato gnocchi, roasted beetroot, squash & pine nuts, parmesan crisp, balsamic

Roasted local venison haunch, juniper & pepper crust, fondant potato, Brussels sprouts,
bacon & chestnuts, port sauce

Free range Norfolk turkey stuffed with pork, chestnut & cranberry, Brussels sprouts & bacon,
pig in blanket, seasonal vegetables, roast potatoes

PUDDINGS

Homemade Christmas pudding, brandy sauce

Spiced apple & chestnut strudel, warm apple custard

Vegan chocolate mousse, warm gingerbread, brownie bon bons

Colston Bassett Stilton cheeseboard, crackers, chutney

TO FINISH

Tea, coffee & mince pies

Most dishes can be adapted for dietary requirements, please let a team member know of any allergies or dietary requests