

Christmas Menu

2 courses £25 / 3 courses £30

Prosecco on arrival for an extra £5 per head

STARTERS

Spiced butternut squash soup

toasted pumpkin seeds, parsley oil (VG)

Oak smoked salmon

capers, lemon & horseradish crème fraîche

Smoked chicken & ham hock terrine

shallots, parsley, capers, toasted sourdough

MAINS

Roast Norfolk Bronze turkey

roast potatoes, sprouts & smoked bacon, chestnuts, roast carrots, bread sauce & turkey gravy

6 hour braised ox cheek

creamed potato, buttered cabbage, red wine

Baked line caught cod loin

pumpkin purée, creamed cabbage, chestnuts, smoked bacon

Sweet potato & lentil Wellington

kale pesto, crispy sprouts, shaved chestnuts (VG)

Supplement £8 per person

45 day aged 250g Sirloin

fries & oven dried tomatoes, béarnaise sauce

PUDDINGS

Christmas pudding

brandy butter, custard (V)

Sticky toffee pudding

vanilla ice cream (V)

Red wine poached pear

mulled wine syrup, toasted almonds, mascarpone (V)

Supplement £4 per person

Cheese course (V)

Supplement £2 per person

Mince pies & chocolate truffles (V)

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU