

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, melba toast

Smoked chicken and 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
caramelised onion purée, buttered cabbage

Baked line caught cod loin
pumpkin purée, creamed cabbage, chestnuts, smoked bacon

Sweet potato & Lentil Wellington
kale pesto, crispy sprouts, shaved chestnuts (v)

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)

Add a cheese course for £4/person (v)

Add mince pies & chocolate truffles for £2/person (v)