



Festive Menu

2 COURSES: £19.95 3 COURSES: £24.95 | AVAILABLE 26TH NOVEMBER - 24TH DECEMBER

starters

Parsnip and Chestnut Velouté (V) (Ve) (GF*)

Venison and Baby Vegetable Terrine (GF*)
with red wine and redcurrant chutney

Smoked Chicken and Pancetta Salad (GF)

Smoked Haddock & Leek Chowder
with foccacia

mains

Traditional Norfolk Turkey Crown (GF*)
with chestnut stuffing, chipolatas, and pancetta Brussel sprouts

Slow Braised Blade of Beef (GF)
with creamy mash and seasonal greens

Artichoke & Truffle Risotto (V) (Ve*)

Pan-Fried Fillet of Salmon (GF)
with warm potato salad, beetroot, lemon & caper butter

desserts

Traditional Christmas Pudding (V)
with brandy sauce

Maple Roasted Winter Fruit Crumble (V)
with custard

Selection of Ice Cream (V)

Traditional English Cheeseboard

Sticky Toffee Pudding (V)

(V) – Vegetarian (Ve) – Vegan (GF) – Gluten Free (*) – Option Available.
Allergen Information: Please speak to your server should you have any dietary requirements.