

Christmas Menu

Two courses for £28 * Three courses for £36 * Pre-order required

Starters

Roasted Butternut Squash & Ginger Soup (Vegan option available)

Toasted sourdough, pumpkin seed oil, creme fraiche swirl

Smoked Salmon Roulade

Cream cheese & dill filling, rocket salad caper & lemon dressing

Chicken Liver & Brandy Pate

Spiced orange and cranberry chutney, toasted brioche and watercress

Baked Camembert Parcels (V)

Puff pastry, garlic and thyme, red onion marmalade

Main Dishes

Roast Norfolk Turkey Crown

Chestnut and sage stuffing, homemade pigs in blankets, roast potatoes, honey glazed parsnips, buttered carrots, brussels sprouts with chestnuts, cranberry sauce and rich turkey gravy

Herb-Rubbed Prime Rib of Beef

Traditional Yorkshire pudding, roast root vegetables, red wine and shallot gravy and horseradish cream sauce

Pan-Seared Sea Bass Fillet

Crushed new potatoes, tender stem broccoli, samphire, lemon and beurre blanc sauce

Beetroot Wellington (Ve)

Vegan wellington, wild mushrooms, spinach, sweet potato purée

Desserts

Traditional Christmas Pudding

Matured with brandy and spices, served with homemade brandy butter

Chocolate and Ginger Tart

Layered tart served with clotted cream ice cream

Sticky Toffee Pudding

Medjool dates, warm butterscotch sauce, clotted cream ice cream

Raspberry Cheesecake (Ve)

Creamy vegan cheesecake with a raspberry topping

Please speak to a member of staff if you have any allergies or dietary restrictions