

STARTERS

Soup of the day, rosemary scone (V)

Farmhouse pâté, Cumberland sauce, toasted brioche

Prawn cocktail, Marie Rose sauce, lettuce, paprika, lemon, brown bread and butter

Garlic mushrooms on malted sourdough with a white bean and olive oil crush (VEGAN)

Calamari fritti, aioli, lemon

MAINS

Traditional roast Norfolk turkey, chipolata, parsnip cream, pan gravy & stuffing with roast potatoes and seasonal vegetables

Chicken breast, French style peas, pancetta, white wine & cream with roast potatoes and seasonal vegetables (GF)

Grilled fillet of sea bass with tomato relish and vine cherry tomatoes with roast potatoes and seasonal vegetables (GF)

Classic steak Diane: 8oz flattened Sirloin steak with a brandy, mustard, onion & mushroom sauce with roast potatoes and seasonal vegetables

Mushroom & chestnut pithivier, vine cherry tomatoes & asparagus with roast potatoes & seasonal vegetables (VEGAN)

Roasted British lamb shank, chef's seasoning, slow cooked for 4 hours and served with red wine reduction with roast potatoes and seasonal vegetables (GF)

DESSERTS

Chocolate profiteroles with crème patisserie and fresh strawberries

White chocolate & amaretto cheesecake

Traditional tiramisu

Poached pear with ginger tart & spiced rum & apple compote (VEGAN)

Christmas pudding with rum sauce

Pavlova with spiced plums & chantilly cream (GF)

If you have any queries regarding food allergens please discuss with a member of our team.
(GF = Gluten Free) | (V = Vegetarian)