

CHRISTMAS APERITIF

Aperol Spritz: Aperol & prosecco topped with soda	£9
Baileys Espresso Martini: Baileys, Tia Maria & espresso	£8.5
Bombardino: Advocaat & Courvoisier VS. wamed & topped with whipped cream & cinnamon	£8

PRE-STARTER

Minestrone soup served with homemade foccaccia (VEGAN)

STARTERS

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

Farmhouse pâté, Cumberland sauce, toasted brioche

MAINS

Roast Norfolk turkey, chipolata, parsnip cream, sage & onion stuffing, roast potatoes & pan gravy

Roast butternut, rosemary & pine nut risotto (VEGAN)

MAIN COURSES ARE SERVED WITH A SIDE OF SEASONAL VEGETABLES

DESSERTS

Sticky toffee pudding with salted caramel & custard

White chocolate & amaretto cheesecake

Traditional Italian tiramisu

Chocolate & almond brownie, black cherry compote (VEGAN)

Trio of cheese: Yorkshire blue, Cornish brie & extra mature cheddar with homemade chutney

Pavlova with spiced plums & chantilly cream

Christmas pudding topped with a homemade rum sauce

DIGESTIVI

Grappa

Grappa	£4
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Limoncello	£3.5
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If you suffer from a food allergy or intolerance, please let the manager know. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. An optional service charge of 10% will be added to tables of 6 or more.