

Festive Set Menu

AVAILABLE FROM 26TH NOVEMBER
SERVED FROM 5PM ON THURSDAY, FRIDAY & SATURDAY



Opening Plates

DUCK LIVER PATE

on a redcurrant & orange coulis with toasted brioche

LEAVES OF SMOKED SALMON & SMOKED SALMON MOUSSE

with a beetroot relish, cracked black pepper, fresh lemon & lime & buttered granary bread

WARM GOATS CHEESE

on a spiced cranberry coulis with candied hazelnuts & crusty bread

GARLIC TIGER PRAWNS

flash fried and finished with a tuscan butter sauce and sliced sourdough

CREAMY HERB & GARLIC MUSHROOMS

on sourdough bread

Signature Plates

NORFOLK TURKEY

succulent turkey breast, served with seasonal vegetables & roast potatoes, pig in blankets and an oatmeal & apricot sausage meat stuffing, gravy & bread sauce

GAMMON STEAK

served on colcannon mash, with a wholegrain mustard & cider sauce

EASTERN SPICED SPINACH & POTATOES

with a fruit & herb rice

SEARED SALMON FILLET

on a creamy vegetable, potato & prawn chowder

SLOW COOKED BEEF & GUINNESS PIE

in flaky pastry with a rich gravy, sautéed potatoes & seasonal vegetables

PAN SEARED CHICKEN SUPREME

with a shallot & sage cream, on bacon & spinach mash

CREAMY MUSHROOM, LEEK & CHESTNUT PIE

served with sautéed potatoes & vegetables

Pudding

SPICED RUM SOAKED CHRISTMAS PUDDING WITH LOTS OF DOUBLE CREAM

DARK CHERRY & ALMOND CAKE, VANILLA ICE CREAM & CHERRY COULIS

CHOCOLATE & BAILEYS ICE CREAM SUNDAE

WHIPPED STILTON & CAMEMBERT PLATE WITH PORT TO SIP

2 COURSES £32 | 3 COURSES £40 +10% SERVICE CHARGE

Please inform us of any allergies or dietary requirements at point of order. As always, we are more than happy to cater for other dietary requirements such as vegan and gluten free. Please get in touch before booking so our chef may provide some special options. All groups of 7+ will require a confirmed pre-order at least 7 days in advance