



Festive Dine for Less

AVAILABLE FROM WEDNESDAY 2ND DECEMBER

Available Lunch: Monday – Saturday 12 noon – 2.30pm

Available Dinner: Monday - Thursday 5.00pm – 6.30pm

2 x Course £32.50 | 3 x Course £40.00

(Includes festive crackers)

STARTERS

Spiced butternut squash, sweet potato and smoked paprika soup, mini onion loaf

Atlantic prawn and crayfish, gem lettuce, cucumber ribbons, Bloody Mary cocktail sauce

Brie and cranberry tartlet topped with maple roasted parsnips, rocket and walnut salad

Chicken liver and brandy parfait, pistachio crumb, quince, pear puree, brioche toast

Smoked mackerel and lime pate, pickled fennel salad, sourdough toast

MAINS

Traditional roast crown of Norfolk Turkey

Sage and onion seasoning, pigs in blanket, thyme roasted potatoes, honey glazed carrot and parsnip

Crispy crackling belly pork

Coarse grain mustard mash, honey glazed carrot, green beans, cider cream sauce, crispy sage leaves

Herb crusted salmon fillet

Dauphinoise potatoes, mange tout and samphire, lemon hollandaise cream

Wild mushroom bourguignon

Coarse grain mustard mash, blue cheese dumpling, honey glazed carrot, fine green beans

All served with bowls of braised red cabbage and brussel sprouts with chestnut crumb

DESSERTS

Steamed Christmas pudding, brandy sauce, redcurrants

Warm chocolate brownie, fudge pieces, Baileys salted caramel sauce, Salted Caramel ice-cream

Vanilla Crème brûlée, fruits of the forest compote, butter shortbread finger

Gingerbread cheesecake, spiced biscuit base, stem ginger, honeycomb ice-cream

Please speak to a member of the team if you have any questions about the menu, allergies, or dietary requirements.