CHRISTMAS MENU

Starters

Leek & Potato Soup – mature cheddar rarebit crouton, house focaccia (V)

Pork, Pistachio & Apricot Terrine – celeriac & grain mustard remoulade, crostini, apple salad & cranberry

Goats Cheese Parcel – hot honey, carrot & pomegranate pickle, french dressed salad

Mains

Roast Turkey – with all the trimmings (vegan nut roast alternative available)

12hr Braised Shin of Beef – horseradish mash, dripping Roast carrot, crispy onions, winter greens, beef jus

Butternut squash Risotto – kale, toasted hazelnuts, crumbled Binham blue cheese (V)

Desserts

Baked Banana Cheesecake – rum & raisin ice cream, date puree

"Mince Pie" Frangipane Tart – vanilla ice cream, brandy & spiced orange syrup

Eggnog Panna cotta – quince membrillo, apple puree, frosted pecans

Cheese Plate – Xmas chutney, quince & crackers

Tea or Coffee and Hand Crafted Chocolate Truffles to Finish

2 courses £30.00 - 3 courses £38.00

Menu available by pre booking only - £10 per person deposit required

Please inform your server of any allergies and we'll do our best to accommodate you.