



CHRISTMAS MENU

STARTERS

Potato, Smoked Cheddar & Ale Soup – crispy onions, Norfolk crunch roll (V)

Beetroot Cured Salmon – wasabi & soy aioli, cucumber & carrot pickle, puffed rice, Asian milk bread toast

Goats Cheese & Butternut Squash Risotto Cakes – butternut puree, crumbled hazelnuts & sage, matchstick apple (V)

Slow Cooked Korean Beef Bonbon – Asian cucumber salad, crispy onion

MAINS

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

Pan Roasted Duck Breast – confit duck hash, carrot & orange puree, braised red cabbage,
sesame pak choi, miso duck jus (£5 supplement)

Caramelised Onion & Feta Wellington – slow cooked tomato sauce, winter kale, tapenade mash (V)

Pan Fried Salmon Supreme – gremolata, king prawn & pea risotto, pangritata

DESSERTS

Layered Chocolate & Cherry Gateau – cherry crème montée, chocolate soil, cherry ice cream

Stollen Bread & Butter Pudding – spiced orange custard

Blackcurrant Cheesecake – gingernut base, blackcurrant compote, blackcurrant gel, cassis sorbet

Cheese Plate – frozen grapes, Xmas chutney, candy nuts, medjool dates

Tea or Coffee and Petit Fours to Finish



2 courses £31.00 - 3 courses £39.00

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.