



- LUNCHEON MENU 2024 -

4 Courses - £80 per head Children up to 12 yrs - £40 per head

(Child's menu available on request)

- STARTERS -

- ★ Roasted tomato & red pepper soup, warm ciabatta (VG/ GFA)
 - ★ Chicken & brandy parfait, sticky fig relish, warm ciabatta
 - ★ Seared scallops, crispy pancetta & minted pea puree
 - ★ Camembert, fig, onion tart, sticky fig relish (V)

- PALETTE CLEANSER -

★ Peach & Elderflower Sorbet

- MAINS -

- ★ Roasted breast of Norfolk turkey, chestnut, sausage meat & cranberry stuffing, pigs in blankets, thyme roasted potatoes & parsnips, turkey gravy (GFA/DFA)
 - ★ Classic beef wellington, thyme roasted potatoes & parsnips, red wine & rosemary gravy
 - ★ Poached salmon fillet, boulangère potatoes, prawn & Prosecco sauce (GFA)
 - ★ Grilled vegetable & sun-dried tomato tart, boulangère potatoes (VG/GF)

All accompanied by a selection of festive vegetables

- PUDDINGS -

- ★ Chocolate & coconut tart (VG/GF)
 - ★ Cinnamon swirl cheesecake
- ★ Cherry, almond & Congac Christmas pudding, brandy sauce
 - ★ Trio of cheese, sticky fig relish, water biscuits (GFA)

Filter coffee or tea & mini mince pie

If you require information regarding the presence of allergens in any of our food or drink, or if you have any special dietary requirements, please inform your server before you place your order. Fish dishes may contain bones.

V = Vegetarian VG/A = Vegan/Adaptable DF/A = Dairy Free/Adaptable GF/A = Gluten Free/Adaptable

T&Cs - A deposit of £25 per adult & £15 per child is required to secure your booking please. The balance due along with confirmation of guest numbers & menu choices is requested by the beginning of December please.

Please note that your deposit is non-refundable for any guest cancellations less than 48 hours prior to your booking date. No Shows on the day will be charged at the full meal price.

Due to supplier constraints, dishes may be subject to change. A discretionary service charge of 12.5% will be added to the final table bill.



