

# FESTIVE MENU

- 2024 -

**2 courses - £27 per head | 3 courses - £33 per head**

**Children up to 12 years**

**2 courses £14 per head | 3 courses £17 per head**

**Available for pre-booked tables from  
Thursday 28th November to Tuesday 24th December + Boxing Day**

*\*Book & pay your deposit by 31st October for a 5% discount\*  
(Please note that Christmas Day is a different menu)  
Child's menu available on request*

## - STARTERS -

- ★ Roasted tomato & red pepper soup, warm ciabatta (VG/ GFA)
- ★ Crispy filo prawns, sweet chilli sauce
- ★ Chicken & brandy parfait, sticky fig relish, warm ciabatta
- ★ Pea, spinach & ricotta arancini balls, garlic aioli (V)

## - MAINS -

- ★ Roasted hand cut breast of Norfolk turkey, chestnut, sausage meat & cranberry stuffing, pigs in blankets, thyme roasted potatoes & turkey gravy (GFA/DFA)
  - ★ Mulled wine beef & mushroom casserole, creamy horseradish mash (GFA/DFA)
  - ★ Grilled vegetable & sun-dried tomato tart, boulangère potatoes (VG/GF)
  - ★ Smoked salmon, haddock & sweet potato fish cake, boulangère potatoes, creamy dill sauce
- All accompanied by a selection of festive vegetables*
- ★ Festive turkey burger, stilton, pork, chestnut & cranberry stuffing, braised red cabbage & cranberry sauce in a pretzel bun, pigs in blankets & rustic chips

## - PUDDINGS -

- ★ Chocolate & coconut tart (VG/GF)
- ★ Decedent mince pie cheesecake
- ★ Sticky toffee pudding, toffee sauce & custard
- ★ Trio of cheese, sticky fig relish, water biscuits (GFA) EXTRA £3

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 £15 per adult & £10 per child is required to secure your booking please. Final confirmation of guest numbers & menu choices is requested at least 2 weeks in advance 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.