



Festive Menu

2 Courses for £30 3 for £35

Pre order only

Starters

Honey Roasted Parsnip Soup - Served with warm bread & butter

Turkey & Smoked Bacon Terrine - Served with toasted sourdough, homemade cranberry & mulled wine chutney

Prawn & Crayfish cocktail - Dressed salad, spiced marie rose sauce & pickled cranberry

Thai Vegetable Spring Rolls - Made with fried noodles, mixed vegetables & served with sweet chilli dip

Main Course

**All dinners served with seasonal vegetables **

Traditional Roast Norfolk Turkey - Pig in blanket, sage & onion stuffing, rich meat gravy, Crispy roast potatoes

Slow Braised Lamb Shank - Braised for 4 hours in red wine, garlic, rosemary & mint. Served on creamy mash with rich jus

Grilled Seabass Fillets - Prawn & crayfish beurre blanc, baby sauteed potatoes

Beetroot & Butternut Squash Wellington - Beetroot & butternut squash in balsamic chutney wrapped in puffed pastry and baked. Served with crispy roast potatoes & caramelised onion jus

Dessert

Christmas Pudding - Served with warm brandy anglaise

Biscoff Cheesecake Tart - Vanilla ice cream, cranberry & orange compot

Chocolate Yule Log - Chocolate sponge, chocolate fudge, mince pie ice cream, chocolate sauce

Baileys & Hazelnut Creme Brulee - Topped with caramelised sugar, short bread biscuit

