

Christmas Menu 2019

TO START

HONEY ROAST PARSNIP SOUP

With toasted ciabatta bread (v)

BAKED GOATS CHEESE

With caramelized mixed beets on a raisin & walnut salad (v)

SMOKED SALMON & CLEMENTINE SALAD

With sweet and salted hazelnuts

MAINS

TRADITIONAL ROAST NORFOLK TURKEY & STUFFING

Roast potatoes, traditional trimmings, cranberry sauce

ROASTED RED ONION & CRANBERRY NUT ROAST (v)

Roast potatoes and traditional trimmings

SEA BREAM FILLET

Pan fried on a bed of kale and smoked bacon with crushed roasted potatoes with a sage & hazelnut pesto

PUDDING

TRADITIONAL CHRISTMAS PUDDING

With a Norfolk Nog sauce

CHOCOLATE ORANGE TRUFFLE CHEESECAKE

With chocolate ice cream

CHEESE BOARD

With a selection of biscuits, chutney, figs

LUNCH (available 1st Dec- 23rd Dec)

2 Courses £19 p/p

3 Courses £24p/p

EVENING (5th, 6th, 12th, 13th, 19th, 20th Dec)

3 Course Menu £29.00 p/p

(includes Americano coffee and mince pie)

Please advise us of any allergies an dietary requirements on booking.

A pre-order and non refundable deposit of £10 per person will be required on booking. Should circumstances change and you need to cancel, please give 72 hours notice. Cancellations after this period will require full payment.