

Welcome drinks (pre-order)

Snowball £5

Mulled wine £5

Winter berry bellini £9.

Prosecco bottle £30

2 courses £30 3 courses £36

Festive Menu

Parsnip & Chestnut Soup (VG)

parsnip crisps

Baked Camembert (V)

Cranberry sauce, crusty bread

Warm winter salad (V)

Pumpkin butternut squash, courgette, halloumi, honey mustard

Chicken liver & brandy pate

chutney, crusty bread

Beetroot & tequila cured gravlax

Pickled cucumber, dill mayo, rye bread

Mains

Sage & Tarragon, mushroom & cranberry Wellington (VG)

Garlic & rosemary roast potatoes, roasted carrots & parsnips, brussels sprouts, mushroom gravy

Baked seabass fillet

New potatoes, curly kale, lemon & caper butter

Roasted Norfolk turkey

Garlic & rosemary roast potatoes, roasted carrots & parsnips, brussels sprouts, pigs in blankets, chestnut & sage stuffing, cranberry sauce, red wine gravy

Slow braised lamb shank

Seasonal greens, carrots, horseradish mash, red wine gravy

Honey glazed Ham

Garlic & rosemary roast potatoes, roasted carrots & parsnips, brussels sprouts, pigs in blankets, chestnut & sage stuffing, cranberry sauce, red wine gravy

Sides

Pigs in blankets £6

Cauliflower cheese (V) £6

Chestnut & sage stuffing (V) £6

Desserts

Christmas pudding (V)

Brandy butter

Apple & Cinnamon crumble (V)

custard

Sticky toffee pudding (V)

Vanilla ice cream

Cheese selection (V)

Chutney, crackers

V VEGETARIAN / VG VEGAN / VGA VEGAN AVAILABLE