

Welcome drinks (pre-order)

Snowball £6

Mulled wine £6

Winter berry bellini £10

Prosecco bottle £32

2 courses £34 3 courses £38

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*

Prawn Cocktail, *Iceberg, prawns, Marie-rose sauce, buttered brown 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*

Desserts

Christmas pudding, Brandy butter (V)

Apple & Cinnamon crumble, custard (V)

Chocolate tart, vanilla ice cream (GF, VG)

Sticky toffee pudding, vanilla ice cream (V)

Cheese selection, chutney, crackers (V)

Sides All £6

Pigs in blankets

Braised red cabbage

Cauliflower cheese (V)

Chestnut & sage stuffing (V)

V VEGETARIAN / VG VEGAN / VGA VEGAN AVAILABLE