

WELCOME DRINKS (preorder)

Snowball 6

Mulled wine 6

Winterberry bellini 10

Prosecco bottle 32

FESTIVE MENU

2 courses 34

3 courses 38

STARTERS

Parsnip & chestnut soup with parsnip crisps [VG]

Baked Camembert with cranberry sauce, crusty bread [V]

Warm winter salad with pumpkin butternut squash, courgette, halloumi, honey mustard [V]

Chicken liver & brandy paté with chutney, crusty bread

Beetroot & tequila cured gravlax with pickled cucumber, dill mayo, rye bread

Prawn cocktail with iceberg, prawns, Marie rose sauce, buttered brown bread

MAINS

*Sage & tarragon, mushroom & cranberry wellington [VG]
with garlic & rosemary roast potatoes, roasted carrots & parsnips, brussels sprouts, mushroom gravy*

*Baked seabass fillet
with new potatoes, curly kale, lemon & caper butter*

*Roasted Norfolk turkey
with garlic & rosemary roast potatoes, roasted carrots & parsnips, brussels sprouts,
pigs in blankets, chestnut & sage stuffing, cranberry sauce, red wine gravy*

*Slow braised lamb shank
with seasonal greens, carrots, horseradish mash, red wine gravy*

*Honey-glazed ham
with garlic & rosemary roast potatoes, roasted carrots & parsnips, brussels sprouts,
pigs in blankets, chestnut & sage stuffing, cranberry sauce, red wine gravy*

DESSERTS

Christmas pudding with brandy butter [V]

Apple & cinnamon crumble with custard [V]

Chocolate tart with vanilla ice cream [GF] [VG]

Sticky toffee pudding with vanilla ice cream [V]

Cheese selection with 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