



Celebratory Christmas menu

Velouté of wild mushroom soup

Truffle cream, fresh chives

House smoked salmon

Rye bread and traditional garnish

Chicken and ham terrine

Confit shallots, tarragon mayonnaise and sourdough roll

Roast Norfolk turkey

Chestnut and sage stuffing, duck fat potatoes, pig in blanket, buttered sprouts, braised red cabbage, port and cranberry jus

Braised feather blade of beef

Mashed potatoes, duck fat carrot, savoy cabbage and red wine jus

Beer battered fillet of cod

Thick cut chips, mushy peas and tartare sauce

Chestnut and sage risotto

Roasted sprouts, parmesan and thyme

Christmas pudding

Brandy custard and redcurrant gel

Vanilla crème brûlée

Orange shortbread, cranberry compote

Ice cream sundae

Chocolate sauce, toasted nuts and Chantilly cream

£25.00 per person

Available Monday to Sunday, excluding Saturdays for lunch and dinner from 2nd December