



Celebratory Christmas menu

Aspalls cyder & onion soup

Cheddar croute & pickled apple (M,G,S)

Citrus cured salmon

Potato blini, beetroot, watercress & crème fraiche (F,M,S,Mu,E)

Classic scotch egg

Caper & gherkin mayonnaise (G,S,E,M,Mu)

Roast Norfolk turkey

Chestnut & sage stuffing, roast potatoes, pig in blanket, buttered sprouts, braised red cabbage, port & cranberry jus (S,M,N,Ce)

Braised feather blade of beef

Roast garlic mash, bourguignon sauce, parsley & sourdough crumb (S,M,Ce,G)

Beer battered cod & thick cut chips

Mushy peas & tartare sauce (G,F,E,M,S)

Ricotta gnudi

Roasted butternut squash, crispy cavolo Nero, sage & lemon butter (E,M,G)

Christmas pudding

Brandy sauce & Chantilly cream (E,M,N,G,S)

Spiced crème brûlée

Ginger biscuit, apple compote (E,M,G)

Chocolate orange profiteroles (M,E,G)

£27.50 per person

Available Monday to Sunday, excluding Saturdays for lunch and dinner from Monday 29th November

Allergen Key

[C] Crustaceans, [Ce] Celery, [E] Eggs, [F] Fish, [G] Cereals Containing Gluten, [L] Lupin, [Mk] Milk, [Mo] Molluscs, [Mu] Mustard, [N] Nuts, [P] Peanuts, [S] Soya, [SD] Sulphur Dioxide, [Se] Sesame seeds