



Celebratory Christmas menu

Roasted onion & thyme soup

Goats cheese toast, crispy onions & chives (M,G,S)

Smoked mackerel pate

Pickled cucumber & fennel seed lavosh crackers (F,M,S,E,G)

Scotch egg

With piccalilli & watercress (G,S,M,E,Mu)

Roast Norfolk turkey

Roast potatoes, crispy sage & onion stuffing, parsnip puree, shredded sprouts & bacon, cranberry jus (S,M,Ce,E,G)

Donald Russel beef burger in a brioche bun

Smoked bacon, sage mayonnaise, brie, cranberry chutney & fries (S,M,E,G,Mu)

Beer battered haddock & thick cut chips

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

Beetroot arancini

Creamed spinach, blue cheese, rocket & walnut salad (E,M,G,N)

Christmas pudding

With marmalade & brandy sauce (E,M,N,G,S)

Chocolate & hazelnut éclair

Roasted pear, caramel sauce & praline (E,M,G)

Mulled fruit crème brulee

With a spiced palmier biscuit (M,E,G)

£29.50 per person

Available Monday to Sunday, excluding Saturdays for lunch and dinner from Monday 28th November

Allergen Key

Milk [M], Crustaceans [C], Celery [Ce], Egg [E], Sulphates [S], Soya [So], Sesame [Se], Fish [F], Mustard [Mu], Nuts [N], Gluten [G], Peanuts [P], Lupin [L], Molluscs [Mo]