



FESTIVE MENU

3 courses from £42 per person



Starters

- Leek & potato soup, parmesan croutons (gf)
- Duck rilette, cornichons, pickles, toasted baguette (df)
- Roast delicata pumpkin, spelt, chicory, pomegranate molasses (vg)
- Cured Scottish salmon, pickled cucumber, sweet mustard sauce (gf, df)

Mains

- Roast crown of Norfolk turkey, pigs in blankets, roasted roots, sprouts, roast potatoes (df)
- Waveney pork belly, roasted braeburn, mashed potato, winter greens, cider sauce (gf)
- Baked North Sea cod fillet, soft herb crust, pink fir potatoes, spinach, tartare butter sauce (gf)
- Vegan Wellington, roasted roots, sprouts, roast potatoes, vegan gravy (vg)
- 28-day aged sirloin steak, triple cooked chips, watercress, green peppercorn sauce £8 supplement (gf)

Desserts

- Sticky toffee pudding, toffee sauce, vanilla ice cream (gf)
- Christmas pudding, brandy cream (gf)
- Vanilla bourbon poached pear, coconut yoghurt, cranberry granola (vg)
- Chocolate brownie, hokey pokey ice cream, cherries & hazelnuts (gf)
- Colston Basset stilton, Quicke's cheddar, grapes, membrillo & crackers £5 supplement

For the table £7 per item

- Pigs-in-blankets | Roasties | Truffled cauliflower cheese
- Maple glazed Christmas veg (vg)