



FESTIVE MENU

3 Courses from £40 per person

Starters

Leek and potato soup, focaccia croutons (gf)

Chicken liver pate, red onion chutney, sourdough toast

Prawn cocktail (gf)

Roast delicata pumpkin, spelt, chicory, spinach & pomegranate molasses (vg)

Mains

Roast crown of Norfolk turkey, pigs in blankets,
roasted roots, sprouts, roast potatoes (df)

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)

Chocolate brownie, hokey pokey ice cream, cherries & hazelnuts (gf)

Apple & winter berry crumble, custard (vg)

For the table *£7 per item*

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

(v) vegetarian | (vg) vegan | (gf) gluten free | (df) dairy free

