

FESTIVE MENU

3 Courses from £40 per person

Starters

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

Mains

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

Desserts

Sticky toffee pudding, toffee sauce, vanilla ice cream (v)
Christmas pudding, brandy cream (v)
Vanilla bourbon poached pear, coconut yoghurt, cranberry granola (vg)
Chocolate brownie, honeycomb ice cream, cherries, hazelnuts (v)
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)