



FESTIVE MENU

3 Courses from £40 per person

Starters

Leek & potato soup, focaccia croutons

Chicken liver pâté, red onion chutney, sourdough toast

Prawn cocktail

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

Mains

Roast crown of Norfolk turkey, pigs-in-blankets,
roasted roots, sprouts, roast potatoes

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)

Chocolate brownie, honeycomb ice cream, cherries, hazelnuts (v)

Apple & winter berry crumble, custard (v)

For the table *£7 per item*

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

