



FESTIVE MENU

2 COURSE £36

3 COURSE £42

STARTER

Parsnip & Bramley Apple Soup

With Sage Oil, Crispy Parsnips

Norfolk Oak Smoked Scottish Salmon

With Dill Crème Fraîche, Pickled Cucumber, Rye Crispbread

Local Game Terrine

With Piccalilli, Toasted Brioche, Dressed Winter Leaves

Roasted Heritage Beetroot & Whipped Goat's Cheese

With Candied Walnuts, Orange, Rocket Honey Dressing

MAIN

Roast Norfolk Turkey

With Pigs in Blanket, Sage & Apricot Stuffing, Goose Fat Roast Potatoes, Rich Turkey Gravy

Slow Braised Beef Bourguignon

With Pomme Puree, Glazed Shallots, Honey Glazed Carrots

Roast Cod

With brown Shrimp Butter, Crush Norfolk Peer Potatoes, Samphire, Parsley Oil

Wild Mushroom & Chestnut Wellington

With Roasted Squash, Thyme cream, Feta, Spinach

DESSERT

Baileys Cheesecake

With Espresso Caramel, chocolate crumb, Chantilly Cream

Traditional Christmas Pudding

With Brandy Sauce or Vanilla Custard

Vanilla Bean Pannacotta

With Orange and Hazelnut praline

Binham Blue Cheese

With Honey, Candied Walnuts, Crackers

gf - gluten free gfa - gluten free option available df - dairy free v - vegetarian vg - vegan

ALLERGEN ASSOCIATED INGREDIENTS ARE USED IN THE KITCHEN. THE KITCHEN IS NOT A NUT FREE ENVIRONMENT. Please ask our staff for information on allergens in our dishes.