



FESTIVE MENU

3 Courses from £49.5 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)

For specific dietary requirements or allergies, let us know and we can recommend the best dishes.
We can not guarantee the absence of traces of nuts or other allergens. (v) vegetarian | (vg) vegan

