

FESTIVE MENU
1st Dec to 30th Dec
(Except Christmas Day and Boxing Day)

Starters

Cream of Leek and potatoes soup

Served with rustic bread and butter

Chicken Liver and Whiskey Pate

Served with Apple and pear chutney, Melba Toast and

Prawns and crayfish Cocktail

Served with Marie rose sauce, crispy iceberg lettuce, lemon, and rustic bread

Roasted Fig Apricot and goat cheese tart

Served with caramelized onion chutney and salad

Main Course

Traditional Roast Norfolk Turkey

Chestnut stuffing, chipolatas, thyme roasted potatoes, winter root vegetables, Brussels sprouts
cranberry, and red wine jus

Sous Vide Rump of Beef

Served with winter root vegetables, golden roast potatoes, and red wine jus

Pan seared Salmon Fillet

Served with Parsley buttered baby potatoes, wilted spinach, Chablis prawn sauces

Pumpkin and Cranberry Nut Roast

Served with winter root vegetables, thyme roasted potatoes, and vegetarian gravy

Sweets

Homemade Bread and Butter Pudding

With custard and fruit garnish

Chocolate Fudge Brownie

With Vanilla Ice-cream and Raspberry compote

Warm winterberries and apple crumble

Served with custard

Cheese board and cream crackers

£31 per person