



Celebratory Christmas menu

Curried parsnip soup

Cumin spiced carrot samosa & parsnip crisps (M,G,E)

Smoked haddock & leek arancini

Herb mayonnaise & crispy leeks (F,E,G,S,Mu)

Pan-seared BBQ glazed pork belly

With piccalilli & watercress (S,Se)

Chargrilled halloumi flatbread

Harissa roasted carrot & chickpea, parsley pesto (M,G,S,N)

Roast Norfolk turkey

Roast potatoes, crispy sage & onion stuffing, pigs in blankets, with chantennary carrots, piccolo parsnips, brussel sprouts & gravy (S,G,M,Ce)

Chargrilled 200g Rump steak

Skinny fries, flat mushroom, grilled tomato & garlic butter (M)

Panfried seabream fillets

Potato rosti, spinach & samphire, lobster beurre blanc (F,M,C,S)

Mushroom, goats cheese & red onion pithivier

Pomme purée, glazed carrots & watercress sauce (M,E,G)

Christmas pudding

brandy Chantilly and crème anglaise (M,E,G,S,N)

Caramel biscuit cheesecake

Milk chocolate ganache, brown sugar crumb (M,G,E)

Pavlova

Winter berry compote, mascarpone cream & pistachio (E,M,N)

Selection of British cheese & biscuits (M,G,S,Ce)

£36.00 per person

Available Monday to Sunday, excluding Saturdays for lunch and dinner from Monday 25th November.
This menu is for a minimum of 2 people.

Allergen Key

Milk [M], Crustaceans [C], Celery [Ce], Egg [E], Sulphates [S], Soya [So], Sesame [Se], Fish [F], Mustard [Mu],
Nuts [N], Gluten [G], Peanuts [P], Lupin [L], Molluscs [Mo]