



CHRISTMAS MENU

STARTERS

Truffle and Jerusalem Artichoke Soup
served with crusty bread (VG, DF, GFO)

Duck Pate
with spiced apricot chutney and crostinis

King Prawn Cocktail
with bloody mary sauce (GF)

Pigs in Blanket Scotch Egg
with date ketchup (DF)

MAINS

Slow Roasted Norfolk Turkey
with apricot and sage stuffing, pigs in blanket, crispy roast potatoes, brussel sprouts, roasted heritage vegetables & jus (GF)

Braised Black Angus Beef Short Rib,
with winter root mash, red wine gravy & crispy shallots (GF)

Salmon and Spinach en Crouete
with roasted heritage vegetables and brown shrimp sauce

Portobello Mushroom & Chestnut Risotto
With shaved black truffle (VG,DF)

PUDDINGS

Classic Christmas pudding, brandy sauce

Dark Chocolate Mousse, hazelnut brittle (VG,DF)

Sticky Toffee Pudding, butterscotch sauce, salted caramel ice cream

Selection of British Cheese *with crackers, grapes and fig chutney (GFO)*

2 Courses – £32 3 Courses – £38

Please speak to a member of staff if you suffer from any allergies
VG – vegan / DF – dairy free / GF – gluten free / GFO – gluten free option

A service charge of 12.5% will be added to all bills receiving table service which goes directly to staff

