

Runs from Wednesday 29th November 2023 – Saturday 23rd December 2023 (excluding Sundays), both lunchtime and evening,

£36.00 per head for 3 Courses



Celeriac Soup Artisan bread & herb truffle oil **G, D, CGF** Salmon Gravlax

Honey mustard dressing, rocket & sourdough crisp **F, G, Mu, CGF**Duck & Orange Pate

Caramelised onion chutney, orange gel & toasted focaccia G, D, CGF Red Beetroot Tarte Tatin

Goats cheese, rocket salad & balsamic glaze G, D, Su, CDF

Mains

Roast Free Range Norfolk Turkey

Pig in blanket, pork & cranberry stuffing, roast potatoes, seasonal vegetables

& gravy G, D, CGF, CDF

Roast Belly of Pork

Creamed mashed potatoes, kale, glazed carrots, baby onions, black pudding crumb

& gravy G, D, CGF, CDF

Stone Bass Fillet

Vegetable Caponata, tenderstem broccoli & new potatoes **F, D, CDF**Carrot & Spiced Orange Marmalade Wellington
Roasted new potatoes, seasonal vegetables & gravy **Ve. G**

Desserts

Christmas pudding

Brandy sauce & vanilla ice cream G, D, CVe

White chocolate blondie

White chocolate sauce, raspberries & raspberry sorbet G, D, So, Su

Lemon cheesecake

Fresh blueberries, blueberry gel, blueberry & vanilla ice cream D, So, Su

Salted Caramel & Chocolate Tart

Vegan coconut ice cream & hazelnut brittle Ve, N, GF, DF