

## Our Festive Menu

Available from the 1st to the 24th of December

Complimentary Bread Rolls, Christmas Cracker, Tea or Coffee and Mince Pies to Finish  
**2 or 3 courses for £27 / £30 per person**

### Starters

Oven Roasted Parsnip and Butternut Squash Soup  
 Veg Vegan Available

Traditional Atlantic Prawns and Smoked Salmon Cocktail  
 Crispy Camembert, Beetroot & Orange Salad, Red Onion Chutney  
 Gressingham Duck Liver Parfait, Toasted Brioche, Baby Leaves

### Mains

Free Range Norfolk Roast Turkey

Our Famous Nut Roast with all the Traditional Trimmings  
 Slow Roasted Top Rump of Beef with Roast Root Vegetable,  
 Yorkshire and Homemade Gravy

Grilled Scottish Salmon Fillet, Local Tender Greens, Crushed Potatoes, Hollandaise Sauce GF  
 Butternut Halves with Water Chestnuts, Five Beans, Lentils and Onion Jus GF Veg Vegan

### Dessert

Traditional Christmas Pudding with Brandy Sauce  
 Twice Baked Chocolate Brownie  
 Poached Pear on Vanilla Rice Pudding GF Vegan  
 Norfolk Farmhouse Cheesecake with Winter Berries

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

Our fish dishes may contain small bones.

\*Contains nuts. ^Contains alcohol.

(v) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. (ve) = made with vegan ingredients; however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server.

All items are subject to availability.

Weights stated are approximate uncooked weights.

Please advise us of any allergies you may have.

GF - Gluten Free, Veg - Vegetarian

Please note: Pre-booking with £10 per head non-refundable deposit required. Full payment of the balance is required no later than one week prior to the function. Cancellation policy 48 hours prior to meal, any cancellation after that will be payable in full. Pre-orders are required for all guests at least 48 hrs before function.

## Our Christmas Day and Boxing Day Lunch Menu

Complimentary Glass of Prosecco on arrival,  
 Christmas Cracker, Bread Rolls,  
 Tea, Coffee and Mince Pies to finish

**4 courses for £99 per person Christmas Day**  
 or

**4 courses for £50 per person Boxing Day**

### Starters

Local Woodland Mushroom Soup, Black Truffle Oil,  
 Toasted Ciabatta Veg Vegan Available

Scottish Smoked Salmon and Freshly Cooked Tiger Prawns, Drizzled with Lemon Salsa GF

Homemade Duck Liver Parfait with Apricot Chutney,  
 Crispy Camembert with Baby Spinach, Barley and Butternut Squash Salad Veg

### Pallet Cleanser

Lemon and Lime Sorbet GF Vegan

### Mains

Hand-Carved Slow Roasted Norfolk Turkey

Or

Slow Cooked Sliced Sirloin of British Beef  
 (Served with crispy roast potatoes, glazed carrots, honey-roasted parsnips, Brussel sprouts, pigs in blanket, stuffing & homemade gravy)

Or

Homemade Nut Roast with Festive Trimmings  
 Gluten free gravy available

Or

Grilled Scottish Salmon Fillet, Wilted Tender Greens,  
 Crushed New Potatoes, Hollandaise Sauce GF

Or

Butternut Halves with Water Chestnuts, Five Beans,  
 Lentils and Onion Jus GF Veg Vegan

**New Years Eve and New Years Day**  
 serving A-La-Carte Menu

### Dessert

Christmas Pudding with Homemade Brandy Sauce

Rich Chocolate and Drambuie Brownie with  
 Vanilla Ice- Cream

Lemon and Lime Tart with a Forest Fruit Sorbet,  
 Poached Pear and Rice Pudding GF Vegan

Please advise us of any allergies you may have.

GF - Gluten Free, Veg - Vegetarian



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