

Festive Menu

Available from the 1st to the 24th of December
2 Course Set Meal £30 - 3 Course Set Meal £34
 Complimentary Bread and Butter

Starters

Fire Roasted Local Parsnip and Creamy Butternut Squash soup
 (GF, DF, NF, Vegan available)
 or
 Crispy Camembert on Orange, Cranberries, Ginger and Beetroot
 Salad (NF)
 or
 Prawn Cocktail, Avocado & orange segments & Mustard Dressing
 (GF, DF, NF)

Mains

Slow Roasted Free-Range Norfolk Turkey with All the Festive
 Trimmings and Stock Pot Gravy (GF available)
 or
 Tenderloin of Pork on Apple Cinnamon and Butternut Puree, New
 Potatoes, Red Currant and Cider Sauce (GF, DF, NF)
 or
 Smoked Haddock and Scottish Salmon Fish Cake, Chive Lemon
 and Horseradish Hollandaise, Buttered Steamed Greens (NF)
 or
 Vegan Green Goddess Risotto, Curly Kale, Pumpkin Seeds,
 Wild Mushrooms (GF, DF)

Dessert

Traditional Christmas Pudding with Tia Maria and Brandy Sauce
 or
 Rich Mulled Wine Cheesecake on Biscoff Base, Winter Berries
 or
 Vegan Chocolate and Cherry Marquise with Vegan Vanilla Ice
 cream (GF, DF)

Tea, Coffee and Mince Pies £2.50pp

Please advise us of any allergies you may have.
 GF - Gluten Free, DF - Dairy Free, Veg - Vegetarian

Christmas Day and Boxing Day Lunch Menu

Complimentary Glass of Prosecco on arrival,
 Christmas Cracker, Bread Rolls, Sea Salted Butter.

4 courses for £99.95 per person Christmas Day
 or
4 courses for £60 per person Boxing Day

Starters

Local Woodland Mushroom Soup, Black Truffle Oil, Toasted
 Ciabatta. **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, Redcurrant Jelly. **Veg**

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
 Or
 Grilled Scottish Salmon Fillet, Wilted Tender Greens, Crushed New
 Potatoes, Hollandaise Sauce **GF**
 Or
 Butternut Squash and Beetroot Wellington with Red Onion Jus
Veg Vegan

Dessert

Christmas Pudding with Homemade Brandy Sauce.
 Rich Chocolate & Drambule Brownie with Vanilla Ice-cream
 Lemon & Lime Cheese Cake with Berries Compote & Maple Syrup.
 Poached Pear & Rice Pudding **GF Vegan**

Festive Party Nights £44 per person

Enjoy a 3 course Dinner & Disco afterwards
 5th, 6th, 12th, 13th, 19th, 20th December
 New year's Eve Party Night on 31st December



Fish Tuesday

Fish & Chips

starting just £11.95



Burger Wednesday

Aberdeen Angus Burgers

starting just £12.95



Bangers Thursday

Banger & Mash just

starting just £13.95

Host Your Events

Birthdays, weddings, gender reveals, DJ nights, wakes,
 BBQs, and more — tailored to your needs.

Flexible Stays

Book accommodation with options: Bed Only, Bed &
 Breakfast, or Dinner, Bed & Breakfast.

Sunday Roast

Local meats like beef, pork, turkey & homemade
 Nut Roast — served every Sunday.

*Discount offer not valid in December

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 72 hrs before function.

