

Our Festive Menu

Available from the 1st to the 24th of December
2 Course Set Meal £29.00 - 3 Course Set Meal £32.00
Complimentary Bread and Sea Salted Butter

Starters

Honey Roasted Squash and Parsnip Soup, Pumpkin Seed Oil.
GF, DF, Vegan

Traditional Atlantic Prawns and Crayfish Cocktail,
Marie Rose Dressing.

Crispy Camembert, Beetroot & Spinach Salad, Cumberland Sauce.

Homemade Gressingham Duck Liver Parfait, Toasted Sourdough,
Orange Coulis.

Mains

Free Range Norfolk Roast Turkey with all the
Traditional Trimmings.

Slow Roasted Pork Belly, Sweet Potato Mousseline, Crispy
Crackling, Apple Cider Jus.

Loch Duart Salmon & Smoked Haddock Fish Cake, Tender Greens
Bouquet, Remoulade Sauce.

Aubergine Piccata, Five Bean Cassoulet, Winter Salad, Sundried
Tomato Dressing GF, DF, Vegan

Dessert

Traditional Christmas Pudding with Homemade
Brandy Butter Sauce

Dark Chocolate and Cherry Marquise, Vegan Vanilla Ice cream
GF, DF, Vegan

Espresso Martini Cheesecake with Winter Berry Compote
Tea / Coffee/ Mince Pies £3.50 pp

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

Our Christmas Day and Boxing Day Lunch Menu

Complimentary Glass of Spumante on Arrival,
Christmas Cracker, Bread and Sea Salted Butter.
4 courses for £105.00 per person Christmas Day
or 4 courses for £65.00 per person Boxing Day

Starters

Local Woodland Mushroom Cappuccino, Black Truffle Oil.
GF, DF, Vegan

Aromatic Poached Salmon Medallion & Grilled Tiger Prawns,
Pineapple and Lemon Salsa.

Homemade Duck Liver Crème Brûlée, Glazed Apricots,
Orange Confit.

Crispy Camembert Round with Caramelised Pear Salad. Veg

Mains

Hand-Carved Slow Roasted Norfolk Turkey.
Or
Slow Cooked Sliced Sirloin of British Beef.

Or
Homemade Nut Roast with Festive Trimmings. Veg

(Served with crispy roast potatoes, Yorkshire Pudding,
Serrano wrapped Carrots and Parsnips, Brussels sprouts, pigs in blankets,
stuffing and homemade gravy)
Gluten and Dairy Free Roasts Available Upon Request.

Pan Seared Fillet of "Loup de Mer", Buttered Stem Broccoli,
Potato Au Gratin, Lemon and Dill Hollandaise.

Stuffed Bell Peppers, Fragrant Sticky rice, Five Bean Bed, Basil
and Red Onion. GF, DF, Vegan

Dessert

Traditional Christmas pudding with Homemade Brandy Butter
Sauce.

Dark Triple Chocolate Ginger Stem Brownie with Madagascar
Vanilla Ice- Cream, Chocolate Ganache.

Poached Pear with Malibu Rice Pudding infused with Saffron.
GF, DF, Vegan

Rich Mulled Wine Cheesecake on Cinnamon Biscoff Base with
Stewed Forest Berries.

Choice of Tea or Coffee and Mince Pies.

Please Note Our Kitchen Uses Allergenic Ingredients – Celery, Wheat Flour,
Eggs, Fish, Milk, Mustard, Nuts, Sesame Seeds, Soya, Sulphur Dioxide.

Celebrate New Year's Eve
with us



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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 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 hrs 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. For Parties of 8 or more, a 10% discretionary service charge will be added to the final bill.