



Festive Menu

1ST DECEMBER - 24TH DECEMBER 2021

Roasted Parsnip and Apple Soup (v)

Oak Smoked Salmon

Orange and pickled fennel salad

Ham Hock Terrine

Celeriac remoulade

Traditional Roasted Norfolk Turkey

Pigs in blankets, apricot and chestnut stuffing, oven roasted potatoes and seasonal vegetables

Pan Fried Sea Bass

Bok choy, confit potatoes, lobster dressing

Pumpkin and Sage (v)

Risotto, shaved vintage Parmesan, rocket and truffle crème fraîche

Traditional Christmas Pudding

Brandy sauce

White Chocolate and Raspberry Tart

Cheese and Biscuits

Chutney and grapes

Tea, Coffee & Mini Mince Pies

£40 PER PERSON
£20 PER CHILD (UNDER 12)

Pre-booking is required. Please also advise of any dietary requirements in advance.



Festive Vegan Menu

1ST DECEMBER - 24TH DECEMBER 2021

Roasted Parsnip and Apple Soup (ve)

Pumpkin and Sage (ve)

Risotto, vegan Parmesan and rocket

Warm Vegan Chocolate Tart (ve)

Wild berry compote

Tea and Coffee (ve)

£40 PER PERSON

Pre-booking is required. Please also advise of any dietary requirements in advance.