



Festive Lunch & Dinner Menu 2023

Starters

Hot Smoked Salmon (ask for GF)

Charred and compressed cucumber, lemon gel, leaf, roasted beets, herb oil

Ham Hock and Wholegrain Mustard Terrine (ask for GF)

Apple textures, toasted ciabatta, honey dressing

Roasted Baby Carrots, whipped ricotta, spinach and soft herb pesto, baby leaf, tarragon powder (ask for VG)

Parsnip and Apple Soup (ask for VG, GF, V)

Apple batons, sour cream and snipped chives

Mains

Roast Norfolk Turkey (GF)

Sage and lemon sausagemeat stuffing, pigs in blankets, pan gravy, selection of fresh vegetables

Roasted Rump of Beef (GF)

Beef cheek, wholegrain mustard mash, madeira jus, selection of fresh vegetables

Butter Roasted Cod Fillet (GF)

Cockle and saffron sauce, braised leeks, new boiled potatoes, roasted carrots

Wild Mushroom Risotto (ask VG, V, GF)

Mushroom powder, sage and goats cheese

Desserts

Imperial Christmas Pudding (ask for VG, V, GF)

Star anise crème anglaise

White Chocolate Blondie (V, GF)

Caramelised banana, passionfruit curd, chocolate soil, banana ice cream

Mascarpone, Orange and Apple Cheesecake

White chocolate snow, apple caramel, vanilla ice cream

Duo of Cheese

Savoury crackers, celery, grapes, cranberry and apple chutney

Price per person

£27.50 for 2 courses

£33.00 for 3 courses