

Festive Party Night Menu 2023

Starters

Parsnip and Apple Soup (ask for VG, GF, V)
Apple batons, sour cream and snipped chives

Ham Hock and Wholegrain Mustard Terrine (ask for GF)
Apple textures, toasted ciabatta, honey dressing

Imperial Prawn Cocktail (ask for GF)
King prawns bound in marie-rose sauce with cucumber, tomato, lemon and brown bread

Shallot and Goats Cheese Tart (V, ask for GF, VG)
White onion marmalade, cranberry pickled shallot, and walnut salad

Mains

Roast Norfolk Turkey (GF)
Sage and lemon sausage meat stuffing, pigs in blankets, pan gravy

Roasted Rump of Beef (GF)
Wholegrain mustard mash, madeira jus

Butter Roasted Cod Fillet (GF)
Saffron butter sauce, braised leeks, new boiled potatoes

Wild Mushroom Risotto (ask for VG, V, GF)
Confit tomato, mushroom powder, sage and goats cheese

All served with Brussel Sprouts, Roasted Carrots and Parsnips

Desserts

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

White chocolate Blondie (V, GF)
Caramelised banana, passionfruit curd, chocolate soil, banana ice cream

Warm Cinnamon Apple Tart (V)
Ginger crumb, salted caramel sauce, custard

Duo of local cheese (ask for GF)
Apple & cranberry chutney, grapes, celery and savoury crackers

Tea, Coffee & Chocolate Mints
Three courses for £56.95 per person
includes half a bottle of house red, white or rosé wine per guest, crackers and service