

Pre Christmas

MENU

STARTER

Soup of the Day Served with homemade bread roll. (GF / V / VE)

Duck Liver Parfait Orange marmalade, mixed dressed leaves & toast.

Aubergine & Heritage Tomato Stack Basil oil, roasted vine tomatoes. (V / VE / DF)

Prawn & Crayfish Cocktail With Marie Rose sauce & a brown bread roll.

Garlic & Rosemary Baked Camembert Served with homemade bread. (V)

MAIN

Norfolk Roast Turkey With all the trimmings. (GF)

Christmas Nut Roast With all the trimmings. (V / VE / DF / GF)

Oven Roasted Pork Belly Apple & wild garlic mash, seasonal vegetables & a cider jus. (GF)

Oven Baked Cod Loin With a herb crust, sautéed potatoes, charred tenderstem broccoli, with a citrus velouté.

Roasted Bell Pepper Stuffed with a Moroccan-style couscous, on a tomato and basil sauce, served with charred tenderstem and roasted vine tomatoes. (V / VE / GF)

DESSERT

Christmas Pudding With brandy sauce. (VE / V / GF)

Cheeseboard Selection of cheeses, quince jelly, biscuits.

White Chocolate & Raspberry Pavlova (V / GF)

Baked Clementine & Cointreau Cheesecake With berry compote.

Dark Chocolate Marquise With citrus shortbreads.

LUNCH

2 Course: £29.95

3 Course: £34.95

DINNER

2 Course: £34.95

3 Course: £39.95

*Our dishes can be adapted: GF – Gluten Free / VG – Vegetarian / VE – Vegan
Please inform us of your requirements when placing your pre-order along with any allergies*



2025