

CHRISTMAS EVENING & SATURDAY SET MENU

THREE COURSES 28.95

Available 29th November - 21st December 2019 | Monday - Friday from 6pm | All Day Saturday



TO START

ROASTED RED PEPPER & TOMATO SOUP ^{(OG)(V)}
topped with crème fraîche with warm bread & butter

CRISPY FILO CUP ^(VG)
filled with mushroom duxcel topped with roasted chestnuts & wild rocket

CLASSIC PRAWN COCKTAIL ^(OG)
with crisp iceberg lettuce, marie rose sauce & brown bread

CHICKEN LIVER PARFAIT
with cranberry chutney & melba toast

TO FOLLOW

TRADITIONAL ROAST NORFOLK TURKEY ^(OG)
with pig in blanket, pork & cranberry stuffing, roast potatoes, yorkshire pudding, seasonal vegetables & rich turkey gravy

CHICKEN & CHESTNUT PIE
with mashed potato, seasonal vegetables & rich chicken gravy

HERB CRUSTED COD FILLET
with crushed new potatoes & prawn, leek & cream sauce

CRANBERRY & NUT ROAST ^(VG)
served with roast potatoes, seasonal vegetables & vegetable gravy

8oz RUMP STEAK ^{(GF) £5 SUPPLEMENT}
with grilled flat mushroom, confit tomato, skin on chips & peppercorn sauce

12hr SLOW COOKED PORK BELLY ^(GF)
on colcannon mashed potatoes with seasonal vegetables & rich jus

TO FINISH

FESTIVE CHRISTMAS PUDDING ^{(OV)(OG)}
with brandy sauce & winter berry compote

BAILEYS® CHEESECAKE ^(V)
with strawberry compote

DOUBLE CHOCOLATE BROWNIE ^{(OV)(GF)}
with vanilla or soy ice cream & dark chocolate sauce

EAST ANGLIAN CHEESE BOARD ^{(V) £4 SUPPLEMENT}
with crackers, celery, grapes & house chutney

RASPBERRY CRÈME BRÛLÉE ^{(V)(OG)}
with shortbread

^(V)Vegetarian ^(VG)Vegan ^{(OV)(G)}Optional Vegan ^(GF)Gluten Free ^(OG)Optional Gluten Free.

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please notify your waiter prior to ordering. Full allergen information available upon request. Game dishes may contain shot. Fish & chicken dishes may contain bones. Some of our dishes contain alcohol, please ask a member of staff for more information

For bookings over 8 people tables must be prebooked & preordered only. Pre-order required 30 days prior to booking or upon reservation if party within 30 days

A non-refundable £10 deposit per person to be paid at time of booking

A 10% service charge will be added to all bookings over six people

All customers under the age of 25 will require ID to purchase alcoholic beverages

Please be advised that sittings are for a maximum of two hours

Pre-dinner drinks may be undertaken at the bar a minimum of half an hour prior to your allotted seating time

