



CHRISTMAS MENU

STARTERS

Roasted Butternut Squash Soup with toasted sunflower seeds, warm chilli oil and granary bread **GA VGNA V** £8

Ham Hock, Pear and Basil Terrine with apple coulis and oatcakes **GA** £9

A Trio of Smoked Fish Pates, Mackerel, Trout and Salmon with green peppercorn crackers **GA** £10

Piquillo, Mozzarella, Spinach Flatbread with basil oil and parmesan crisps **VGNA, V** £9

MAIN COURSES

Roasted Turkey with sage and onion stuffing, pigs in blankets, roasties, Yorkshire pudding, seasonal vegetables and chef's gravy **GA** £20

Venison And Bacon Cassoulet with buttery mash, baby carrots and a puff pastry finger **DA, GA** £22

Herb Crusted Fillet Of Salmon with creamed leeks and spinach crushed potato cake, roasted cherry tomatoes **GA** £20

Spinach, Red Onion And Beetroot Wellington with mash, pesto dressing and crispy kale **GA, DA, VGNA, V** £19

DESSERTS

Homemade Christmas Pudding with brandy sauce **GA, VGNA, V** £9

Warm Chocolate Brownie with chocolate sauce, vanilla ice cream and chocolate soil **GA, DA** £9

Blackberry Poached Pear with stem ginger pannacotta and blackberry coulis **GA** £9

A Trio Of Cheese And Biscuits Black Bomber, Binham Blue and Baron Bigod with chutney and celery **GA** £12

Served from December 1st to December 24th

Pre-orders are required for tables of eight or over

We are open on Boxing Day, Food from 12 pm to 2:45 pm

ALLERGENS & INTOLERANCE

Please speak to a member of staff if you have any allergies, intolerances or require information about our ingredients.

(V) Vegetarian (VGNA) Vegan Adaptable (DA) Dairy Adaptable (GA) Gluten Adaptable

As we offer menu items containing all major allergens, please be advised that traces of all allergens may be found in any of our dishes. An adaptable dish means the dish can be adapted to suit your dietary requirements. Please advise us if you require your dish to be adapted