

Christmas Menu



MAYBUSH
WALDRINGFIELD

2 COURSES £26.95

3 COURSES £31.95

Available 1st-24th December 12-9pm Monday-Saturday
from 5pm on Sundays

STARTERS

Spiced Butternut Squash & Roasted Garlic Soup

served with homemade herb focaccia bread
(GA, VGNA, V, DA)

Battered Brie Bites

Served with a hot honey drizzle (V)

Classic Prawn & Crayfish Cocktail

with Marie Rose sauce on a bed of salad & warm petit
pain roll (GA, DA)

Mushroom & Thyme Arancini

with Garlic aioli (V)

Stilton, Poached Pear & Walnut Salad

served with dressed salad (V, GF)

MAIN COURSE

Traditional Norfolk Turkey

pig in blanket, stuffing, Yorkshire pudding, roasted
potatoes, seasonal vegetables & gravy (GA, DA)

10oz Hand Cut Sirloin Steak

served with dauphinoise potatoes, roasted tomato and
Dijon peppercorn sauce (GA) £5 surcharge

Festive Stack Burger

8oz pork and apple burger topped with brie, bacon
and cranberry sauce, served in a toasted brioche with
a salad garnish and fries

Chestnut Mushroom Wellington

served with Yorkshire pudding, roasted potatoes,
seasonal vegetables and gravy (V, VGNA, DA)

Roasted Salmon Fillet

topped with pesto butter served with roasted new
potatoes and tender stem broccoli (GA)

DESSERTS

Homemade Christmas Pudding

served with brandy butter & clementine custard
(V, DA, VGNA, GA)

Black Forest Meringue Roulade

Served with shaved chocolate & pouring cream
Gingerbread Crème Brûlée

with gingerbread biscuit (V, GA)

**Cranberry & Orange Brioche Bread & Butter
Pudding**

Served with pouring cream (V)

Traditional 3 Cheese Board

with biscuits and Stokes onion chutney (GA) £3
surcharge