

Available from 1st – 24th December

Two course £28.95 Three course £33.95

Christmas Menu 2021

Starters

Cauliflower and Chestnut Soup with Truffle Oil and Warm Bread **VE**

Duck Liver Pate with Orange Marmalade, Beetroot Remoulade and Toasted Brioche

Crispy Breaded Feta Cheese with Balsamic Roasted Figs and Candied Walnuts **GF**

Crab and Crayfish Taco with Guacamole, Chilli King Prawns and Mango Salsa

Baked Camembert with an Nduja and Garlic Butter, Pigs in Blankets and Warm Baguette

Thai Chilli Beef with Coriander and Peanut Salad and Korean BBQ Sauce

Smoked Haddock Kedgeree Scotch Egg with a Crab, Leek and Smoked Haddock Fondue **GF**

Mains

Roast Norfolk Turkey Breast with Sausage Meat Stuffing, Beef Dripping Roast Potatoes,
Pigs in Blankets, Mixed Vegetables and Gravy

Pan Fried Seabass Fillet with Scallop St Jaques, Fondant Potatoes, Buttered Spinach and Seafood Bisque **GF**

Local Massaman Pheasant Curry with Toasted Cashew Nuts, Shredded Pheasant and Beansprout Spring Roll,
Coconut and Lemon Grass Steamed Rice

Grilled Salmon Fillet with a Kiln Roast Salmon and Cauliflower Fish Pie,
Buttered Tenderstem Broccoli and Mussels Mariniere **GF**

Roast Pork Tenderloin wrapped in Bacon and Tarragon with Stroganoff Sauce, Garlic Flatbread and Wild Rice

Chargrilled Swannington 10 oz Sirloin Steak with Triple Cooked Chips,
Grill Garnish and Onion Rings **(£5 Supplement)**

Roast Beetroot and Squash Wellington with Sauteed Potatoes,
Kale Pesto, Parsnip Puree and Red Pepper Coulis **V**

Vegan Nut Roast with Olive Oil Roast Potatoes, Sauteed Sprouts, Charred Carrots and Vegan Gravy **VE**

Puddings

Steamed Christmas Pudding with Cinnamon Pouring Cream and Brandy Butter **GF**

Mulled Apple and Pear Crumble with a Granola topping and Stollen Ice Cream

Baileys and White Chocolate Crème Brulee with Espresso Martini Shortbread

Cranberry and Clementine Waffles with a Port Syrup and Gingerbread Ice Cream

Chocolate Brownie with Honeycomb Ice Cream and Raspberry Coulis **VE/GF**

Duo of Cheese with Celery, Grapes and Water Biscuits

FOOD ALLERGIES & INTOLERANCES - All of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients.

Please ask a member of staff if you require assistance.

Please telephone or email to make your reservation. We will require you to complete a booking form with your menu choices 7 days prior to your reservation.