



STARTER

Roasted root vegetable soup topped with herby croutons and served with a warm bread roll

Smoked salmon, dill and cream cheese baked tartlet topped with dressed leaves and accompanied by a tomato concass

Slow cooked belly of pork served with an apple and cider chutney and crisped proscuitto

Chargrilled Mediterranean vegetable terrine served with a smoked paprika hummus and warm ciabatta

MAIN COURSE

Roast Norfolk turkey served with a cranberry and walnut stuffing ball, and a bacon wrapped chipolata.

Rosemary and thyme seasoned sirloin of beef with a rich Madeira sauce and accompanied by homemade Yorkshire puddings

Smoked haddock baked in a classic hollandaise sauce served with fine green beans, baby potatoes and finished with finely chopped capers

Nutroast and wild mushroom wellington served with a tomato and herb sauce

All the above served with seasonal vegetables and roast potatoes

DESSERT

Traditional fruit and nut filled Christmas pudding served with either a classic brandy sauce or clotted cream ice cream.

Deep filled Bramley apple and blackberry pie with short crust pastry, finished with a sprinkle of sugar and topped with delicious creamy vanilla custard.

Chocolate and baileys baked cheesecake finished with a chocolate cream sauce and a scoop of clotted cream ice cream

Lemon hinted crème Brûlée topped with fresh berries and accompanied by homemade lavender shortbread biscuits

A SELECTION OF ENGLISH AND CONTINENTAL CHEESE

Fresh Ground Coffee & Homemade Mince Pies

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non refundable booking fee of £30 per person is required on booking. Full payment and pre-orders by 1st Dec 2023. Please inform us of any special dietary requirements

