

FESTIVE SEASON

1st - 23rd december

STARTERS

Creamed Leek & Potato Soup

House Toast

Chicken Liver Parfait

Truffle Butter, Red Onion Marmalade,
Sourdough

Smoked Salmon

Pickled Beetroot & Radish, Salmon
Caviar, Dill Creme Fraiche

Crispy Cod Cake

Red Pepper Ketchup, Chorizo

DESSERTS

Christmas Pudding

Brandy Sauce

Rich Chocolate Mousse

Salted Caramel, Poached Cherries,
Cherry Ripple Ice Cream

Sticky Toffee Pudding

Vanilla Ice Cream

Orange Panna Cotta

Spiced Orange Compote, Toasted
Almonds

MAIN COURSES

Roast Norfolk Turkey (or Nut Roast)

Roast Potatoes, Chestnut & Cranberry
Stuffing, Seasonal Vegetables, Gravy

Slow Cooked Beef Shin Bourguignon

Creamy Mash, Bacon Lardons,
Mushrooms, Red Wine Sauce

Pan Fried Sea Bass & Cravette Prawn

Crushed Potatoes, Creamed Spinach,
Lemon Butter Sauce

Roasted Salmon Fillet

Crispy Fishcake, Tenderstem Broccoli,
Tomato Beurre Blanc

Butternut Squash & Mushroom

Wellington

Cavelo Nero, Creamy Mash, Wild Mushroom
Sauce

TWO COURSES £30

THREE COURSES £35

Minimum 6 people, pre-order and £10
per person deposit required. Not
available on Sundays.

