

DINNER SET MENU

3 courses £39

Roasted butternut squash soup
Sage, toasted pumpkin seeds (VG)

Oak smoked salmon
Pickled cucumber, capers, lemon, chive crème fraiche

Smoked chicken & ham hock terrine
Shallot, parsley, green beans, capers, mustard vinaigrette, toasted sourdough

Beetroot & Stilton salad
Granny Smith apple, endive, beetroot dressing (V)

Roast Norfolk bronze turkey
Roast potatoes, brussels sprouts, roast carrots, pigs in blankets, bread sauce & turkey gravy

Beef Bourguignon
Roast potatoes, smoked bacon, brussels sprouts, glazed carrot, red wine sauce

Roast fillet of Sea bream
Smoked tomato sauce, green beans, herb crushed potatoes

Spiced sweet potato roulade
Chestnuts, brussels sprouts, roast carrots, vegan gravy (VG)

Christmas pudding
Brandy butter, custard (V)

Sticky toffee pudding
Toffee sauce, vanilla ice cream (V)

Lemon posset
Raspberries, shortbread (V)

Varlhona chocolate pot
Crème fraîche, honeycomb (V)

Add a cheese course for £5 per person

Add mince pies & chocolate truffles for £2 per person

(V) Suitable for vegetarians (VG) Suitable for vegans.

Concerned about the presence of allergens or ingredients in our foods? Please ask your server for more information before ordering. All products are subject to availability. All prices include VAT. There may be an optional service charge added to your bill.