

Christmas Menu Served from Tues 27th November - Saturday 22nd December

Warm bread, garlic butter and olives to share

Starters

Ginger Spiced butternut Squash and Carrot Soup

Smoked Salmon and Prawn Salad, horseradish cream and lime vinalgrette

Pork, apricot and pistachio Terrine, tomato chutney and warm bread

Stilton and Cherry tomato tart, spicy tomato sauce and salad

Hains

Roast Crown of Norfolk Turkey, chipolata in bacon, roast potatoes, seasonal vegetables, stuffing and gravy

Roast Sidoln of Beef in a red wine gravy. Yorkshire pudding, roast potatoes and seasonal vegetables

Pan fried fillet of Seabass in a creamy white wine and mushroom sauce, cheddar and chive mashed potato and seasonal vegetables

Baked Aubergine stuffed with a vegetable cous cous topped with salsa, new potatoes and salad

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Christmas Pudding with brandy sauce

Mulled Wine Winterberry crumble with White Chocolate custard

Raspberry and Baileys Creme Brulee served with shortbread biscuit

Cheese selection, biscuits and red onion chutney

Followed by Coffee and Mints

Menu available by booking only - £5.00 non refundable deposit per person Pre order required -