

Christmas Day

GLUTEN FREE

Starters

Smoked Salmon Roulade layered with chive & lemon cream cheese, topped with king prawns and served with croutons and horseradish mayo

Duck Liver & Apricot Brandy Pâté with sticky fig chutney and gluten free bread

Herb Pea Velouté with shredded ham hock and a soft-centre poached egg, served with gluten free bread

Wild Mushroom & Gouda Gratin (V*) with Parma ham shards gluten free bread

**(Vegetarian option available)*

Mains

All served with orange & thyme brussels and a festive medley of herb roasted winter vegetables including sweet potato, carrots, leeks and parsnips at your table

Roast Norfolk Turkey & Honey Mustard Gammon with wild mushroom, chestnut & Blackgate sausage meat stuffing, sage & onion salted roast potatoes, pigs in blankets and our signature meat gravy

Sirloin of Beef served pink with our signature meat gravy

Cannon of Lamb served pink with buttery chive mash and rich lamb jus

Pan Fried Cod Supreme with clam, prawn and mussel chowder, fondant potato and creamy wilted spinach

Desserts

Traditional Christmas Pudding served with brandy cream

Baileys Crème Brulee with handmade chocolate truffles

This is a preview menu for Christmas Day 2022.

All details are subject to change.