

Christmas Day

Adults £69 Under 14s £36

Starters

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

Duck Liver & Apricot Brandy Pâté with sticky fig chutney and baked mini loaves

Beetroot & Smoked Cheddar Arancini (V) with horseradish crème fraîche

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

Wild Mushroom & Gouda Gratin (V*) with Parma ham shards and baked mini loaves

**(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 a pulled beef brisket, ale & Stilton croquette and our signature meat gravy

Cannon of Lamb served pink with a shredded lamb & mint shortcrust pie, buttery chive mash and rich lamb jus

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

Apricot & Cranberry Wellington (V) Quorn roast with chunky apricot & cranberry stuffing, encased in golden puff pastry and served with sage & onion roast potatoes

Desserts

Traditional Christmas Pudding served with brandy cream

Baileys Crème Brulee with handmade chocolate truffles

Winter Berry Cheesecake Zesty citrus and white chocolate cheesecake layered with tangy berries on a buttery biscuit base, served with pouring cream.

Melt in the Middle Chocolate Fondant served with Madagascan vanilla bean ice-cream and winter berry compote.

Artisan Cheese & Biscuits served with sweet fig chutney

Please see our separate gluten free and vegan menus

This is a preview menu for Christmas Day 2022. All details are subject to change.