

2 COURSES £36.95 3 COURSES £44.95

Free bottle of wine when booking for 12+ people

Sip into the Season

Add a glass of Prosecco
or Virgin Mojito cocktail + £5

STARTERS

Carrot and Coconut Soup (VE, V, GF+)
With toasted cumin.

Game Terrine
Toasted brioche and onion and cranberry chutney.

Grilled Scallop in Shelled, Tiger Prawn. (GF)
With garlic and chorizo butter salmon caviar and lemon.

Mushroom Stuffed with Garlic Spinach, (V,VE+, GF)
Topped with cranberry cheese toasted walnuts.

MAINS

Roasted Norfolk Turkey (GF+)
Slice of turkey breast & legs stuffed with sage, onion, stuffings brussels sprouts,
pig in blankets, roasted potatoes, chicken gravy, cranberry sauce.

Roasted Salmon Fillet (GF)
with brussels sprout mix sea food hash and broccoli puree.

Wild Mushroom Risotto (VE, V+)
Cooked mushroom risotto topped with rocket and vegan cheese.

Beef Wellington
Sautéed mushroom, brussels sprouts, pommes Parisienne and red wine jus.

DESSERT

Baked Bramley Apple & Blackberry Crumble (V)
Served with warm custard (or cream).

Traditional Christmas pudding (V)
Served with hot brandy sauce (or cream).

Vanilla, Raspberry and Rose Panna Cotta (V)
Served with pistachio and raspberry sauce (or cream).

Mixed Sorbet Ice Cream (VE / GF)
Ask of flavours available.

V = Vegetarian V+ = Can be made Vegetarian VE+ = Can be made Vegan VE = Vegan GF = Gluten Free GF+ = Can be made Gluten Free

Please inform your server of any food intolerances or allergies. Not all ingredients are listed in the menu and we cannot guarantee the total absence of allergens.

A discretionary service charge of 12.5% will be added to your bill.

