



Festive Lunch & Midweek Dinner Menu



*Available to pre-order for parties of 10 or more
from 29th November to 22nd December 2019 for
Lunch Monday – Saturday and Dinner Sunday – Thursday*

2 Courses £19.95, 3 Courses £25.00

Winter Vegetable and Barley Broth (VE) (GFA)
Herb Dumplings

Prawn Cocktail (GFA)
Crisp Lettuce, Cucumber Fan, Marie Rose Dressing, Granary Bloomer

Pan Fried Chicken Livers and Wild Mushrooms (GFA)
On Toasted Brioche

Smoked Haddock Fishcakes (GFA)
Creamed Leeks

Chestnut and Oat Coated Baked Brie (GFA)
Cranberry and Orange Sauce



Traditional Roast Norfolk Turkey (GFA)
*Pigs in Blankets, Sage and Onion Stuffing, Duck Fat Roast Potatoes,
Honey Roasted Root Vegetables, Buttered Brussels Sprouts, Natural Gravy*

250g Sirloin Steak (GF)
*Served Medium Rare or Well Done with Roasted Cherry Tomatoes, Pont Neuf Potatoes and Diane Sauce
(£4 Supplement)*

Braised Pork Steaks (GF)
Savoy Cabbage, Daubinoise Potatoes, Calvados Velouté

Gratinated Seafood Thermidor (GF)
Piped Creamed Potatoes

Roasted Butternut Squash, Beetroot and Sage Tart (V/VE) (GFA)
Parmentier Potatoes, Rocket and Pine Nut Salad, Balsamic Reduction



Christmas Pudding (GFA)
Brandy Butter, Sweet Rum Sauce

Winter Berry Eton Mess (GF)

Homemade Lemon and Lime Cheesecake (GFA)
Fruit Coulis

Warm Belgian Chocolate Coated Profiteroles

Cheese Board (GFA)
*Mature Cheddar, Brie and Stilton with Chutney, Celery, Grapes and Biscuits
(£2 Supplement)*

GF = Gluten-Free | GFA = Gluten-Free Option Available | V = Vegetarian | VE = Vegan. Some dishes may contain unpasteurized cheeses, traces of nuts and other allergens. Please notify us of any special dietary requirements. Menu adaptations for special dietary requirements may incur additional costs.