



Festive Lunch & Midweek Dinner Menu



Available to pre-order for parties of 12 or more from
27th November to 23rd December 2020 for Lunch
Monday – Saturday and Dinner Sunday – Thursday

3 Courses £25.95

Home-Smoked Chicken and Baby Leek Vol-Au-Vent (GFA)
Pancetta Crisp, Creamy White Wine Sauce

Lemon & Garlic Fried Calamari and Chorizo (GFA)
Mixed Leaf Salad

Honey Roasted Squash, Caramelised Chestnut, Pickled Beetroot,
Blue Cheese Crumble and Mixed Leaf Salad (V/VE) (GF)

Sesame Prawn Toasts
Rocket & Spring Onion Salad, Sweet Chili and Lime Vinaigrette

Roasted Winter Vegetable and Rosemary Broth (VE) (GF)
Rustic Croutons



Traditional Roast Norfolk Turkey (GFA)
Bacon Wrapped Chipolata, Sage and Onion Stuffing, Duck Fat Roast Potatoes, Natural Gravy

250g Sirloin Steak (GF)
*Served Medium Rare or Well Done with Green Beans, Sautéed Potatoes and Red Wine Jus
(£4 Supplement)*

Herb Crusted Fillet of Fresh Cod (GFA)
Parmentier Potatoes, Wilted Spinach, Dry Vermouth Sauce

Slow Roasted Pork Belly and Stuffed Tenderloin Medallion (GFA)
Rocquette Cider Potato Fondant, Minted Pea Purée, Calvados Jus

Winter Vegetable Wellington (V/VE) (GF)
Pommes Mouseline, Wild Mushroom Velouté

Served with Honey Roasted Root Vegetables and Buttered Brussels Sprouts



Christmas Pudding* (GFA)
Brandy Butter, Sweet Rum Sauce

White Chocolate and Baileys Cheesecake* (GFA)
Dark Chocolate Cookie Base

Iced Lemon Soufflé (GFA)
Ginger Bread Man

Vanilla and Winter Berry Panna Cotta* (GF)
Wild Berry Coulis

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 | V/VE = Vegetarian, Vegan Available | *Vegan Option Available.
Please note that some dishes may contain unpasteurized cheeses, traces of nuts and other allergens. Please notify us of any special dietary requirements.