

PRE CHRISTMAS MENU 2017

Available 12-9pm daily from 1st November – 21st December excluding Sunday's 12-2.30pm.
(small and large groups catered for)

STARTER

Parsnip & apple soup, homemade bread & butter

Ham hock terrine, granary toast, mustard mayonnaise, silver skin onions

Smoked salmon & mackerel, pickled cucumber, croutons, lemon dill

Waldorf salad, celery, Binham blue, apple, walnuts **V**

MAIN

Roasted Norfolk bronze turkey breast, roasted potatoes, sage & onion stuffing, bacon wrapped chipolata, carrots, parsnips, Brussel sprouts, pan gravy

Roast sirloin of Norfolk beef, crispy roast potatoes, Yorkshire pudding, carrots, parsnips, tender stem broccoli, pan gravy

Roast pheasant breast, parsnip puree, fondant potato, blackberries, bramley apple, kale, Chambord jus

Pavé of roasted cod, lemon beurre blanc, winter ratatouille

Winter vegetable crumble, crispy kale, chestnuts, celeriac puree

DESSERT

Traditional Christmas pudding, brandy custard

Chocolate textures, chocolate truffle, chocolate soil, brownie, chocolate ice cream

Caramel panna cotta, blackberries, granola, honeycomb, toffee sauce

Selection of Norfolk cheeses, quince jelly, grapes, crackers, apple chutney

2 Courses £18.95 3 Courses £25

For more information about food allergies and intolerances please speak to a member of staff.

(Advance order is required)