

PRE-CHRISTMAS MENU 2018

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

STARTER

Parsnip and vanilla soup, homemade bread and butter GF

Marbled game terrine, pickled red cabbage, apple, crostini bread GF

Beetroot cured salmon, horseradish cream, granary toast GF

Salad of baked figs, mascarpone cheese, red wine syrup V GF

MAIN

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

Roast sirloin of Norfolk beef, roast potatoes, Yorkshire pudding, carrots, parsnips, pan gravy

Roast duck breast, potato rosti, Norfolk kale, pickled blackberry jus GF

Roast fillet of sea bream, Brancaster mussel broth GF

Wild mushroom and spinach tart, watercress, tarragon dressing V GF

DESSERT

Traditional Christmas pudding, brandy sauce

Dark chocolate mousse, chocolate shards GF

Red wine poached pear, mulled fruit, cinnamon ice cream GF

Selection of Norfolk cheeses, grapes, crackers, apple chutney GF

2 Courses £20 3 Courses £25

All meals are freshly prepared in our kitchens and where possible all ingredients are locally sourced
For more information about food allergies and intolerances please speak to a member of staff.

GF = all dishes marked GF are available gluten free.

(Advance order is required)