



Christmas Menu

2 Courses £13.95
3 Courses £17.95

Starters

Honey Roasted Parsnip and Apple Soup.

a light creamy soup served with a warm roll and crème fresh and caramelised red onion

Feta, sun blushed tomato and spinach tartlet.

served warm on dressed rocket and topped with walnut pesto

Smoked Salmon terrine.

with rocket salad, cream cheese and chives served with toasted bread.

Mains

Crown of Norfolk Turkey with Apricot and Pancetta Stuffing

Sirloin steak, slow cooked, rolled in herbs and spices and served in a port jule

Salmon and Brie en croute. Fresh salmon fillet cooked in puff pastry and topped with watercress

Wild mushroom and chestnut parcel. A creamy wild mushroom risotto cooked in a puff pastry and tipped with toasted chestnuts.

All main courses are served with goose fat roast potatoes and served with seasonal vegetables



Dessert

Raspberry and Prosecco cheesecake, served with vanilla pod ice cream

Apple and Cinnamon Crumble, served with custard

Homemade cherry scone served warm with clotted cream and fresh strawberries

Classic Christmas pudding served with brandy butter



*Optional extra Cheeseboard £6.99
Coffee and Mince Pie £1.99*