

FESTIVE FAYRE

Starter & Main £17.95, add a **Dessert** for £5.50

Available: Monday - Saturday from 21st November to 23rd December
Deposit: £5 per person
Order: At least 5 days in advance
Balance: On the day

Starters

Wild Mushroom Soup topped with chive crème fraîche and served with toasted sourdough bread V

Breaded Brie Wedges with chunky cranberry sauce V

Classic Prawn Marie Rose on crunchy baby gem lettuce

Smoked Chicken & Herb Terrine with chargrill tomato chutney

Roasted Portobello Mushroom topped with melting Stilton and peppercorn sauce on warm sourdough V

Mains

*All served with roast potatoes, and brussel sprouts, glazed carrots
and honey roasted parsnips at your table*

Roast Norfolk Turkey with sage & apricot stuffing and pigs-in-blankets

10oz Prime Rump Steak (+£3.00) served with a Portobello mushroom, roasted vine tomatoes and homemade onion rings

Chicken Supreme served on the bone in a delicate rosemary & white wine sauce

Pan-fried Sea Bass Fillets in a lemon & caper white wine sauce

Mushroom, Brie & Cranberry Wellington with seasoned spinach and walnuts, peanuts and almonds encased in pastry

Desserts

Luxury Christmas Pudding with orange & brandy cream

Rustic Apple Tartelette served with pouring cream

Raspberry, Hazelnut & White Chocolate Roulade with cream

Salted caramel & Chocolate Millionaire Cheesecake

Belgian Chocolate Truffle Mousse with vanilla ice cream

CHRISTMAS DAY

Adults £66

Under 14s £33

Deposit: £20 per person

Balance and order: Sunday 6th December

Starters

Slow-cooked Pork Belly & Confit Duck Terrine with toasted bread and chutney

Sweet Potato and Pumpkin Soup with lemon and garlic toast V

Duck Bonbons with a sticky honey and chilli sauce

Rosemary Baked Camembert with pig in blanket dippers, baked ciabatta and red onion chutney

Lobster, Crab & King Prawn Cocktail served on mixed leaves with homemade Bloody Mary dressing

Mains

*All meats served with black pepper brussels, orange and thyme glazed carrots
and honey roasted parsnips.*

Roast Norfolk Turkey Breast stuffed with pork, sage & chestnuts and served with pigs in blankets, cranberry stuffing croquette and white wine & thyme gravy.

Roast Sirloin of Beef served pink with a slow braised beef brisket stuffed Yorkshire pudding and ale & roasted onion gravy

Pan roasted Lamb Rump with winter root vegetable dauphinoise, roasted garlic puree and a red wine & port reduction

Seared Swordfish with crushed chive potatoes and vegetables in a mussel and chive cream sauce

Wild Mushroom & Stilton Pithivier encased in puff pastry with a champagne and truffle sauce V

Desserts

Traditional Christmas Pudding served with brandy cream

Baileys Crème Brûlée with handmade truffles

Salted Caramel and Dark Chocolate Delice with berry compote

Gingerbread Caramel Cheesecake served with cream

Raspberry, Hazelnut & White Chocolate Roulade served with pouring cream and fresh raspberries

NEW YEAR'S EVE

Tickets: £26.95 per person (payable when booking)

Pre-order: by Sunday 20th December

Starters

Rosemary Baked Camembert with pig in blanket dippers, baked ciabatta and red onion chutney

Duck Bonbons with a sticky honey and chilli sauce

Classic Prawn Marie Rose on crunchy baby gem lettuce

Roasted Portobello Mushroom topped with melting Stilton and peppercorn sauce on warm sourdough V

Mains

10oz Prime Rump served with chunky chips, onion rings, mushrooms and dressed watercress

Chicken Supreme with rock salt potatoes, garlic tenderstem broccoli and creamy Stilton & mushroom sauce

Minted lamb rump served pink with herb roasted parmentiere potatoes, mixed greens and rich minted gravy

Duo of Seabass Fillets with crushed lemon new potatoes and caper & white wine sauce

Mushroom, Brie, Cranberry & Nut Wellington served with fries and dressed house salad V

Desserts

Baileys Crème Brûlée with handmade truffles

Gingerbread Caramel Cheesecake served with cream

Raspberry, Hazelnut & White Chocolate Roulade served with pouring cream and fresh raspberries

Salted Caramel and Chocolate Delice with berry compote