

## 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 & 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, herb roasted potatoes, cranberry stuffing croquette and white wine & thyme gravy.

**Roast Sirloin of Beef** served pink with a slow braised beef brisket stuffed Yorkshire pudding, herb roasted potatoes 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 & 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 & White Chocolate Roulade** served with pouring cream and fresh raspberries

**Salted Caramel and Chocolate Delice** with berry compote