



SOUP

Bubble and squeak soup, crispy bacon croutons.

GRAVADLAX

Home cured salmon with gin, juniper and lemon, fresh dill and mustard dressing.

PARFAIT

Smooth duck liver and orange parfait, toasted ciabatta, red onion marmalade.

MUSHROOMS

Sautéed fresh wild mushrooms, garlic, cream and white wine sauce, sour dough toast.

HADDOCK

Fillet of natural smoked haddock, crushed new potatoes, wilted spinach,
soft poached egg, cheese and chive sauce.

BEEF

8-hour blade of beef, slow roast onion, horseradish mash, Vichy carrot, red wine sauce.

TURKEY

Traditional roast Norfolk turkey and all the trimmings.

RISOTTO

Garden pea, broad bean and fresh mint risotto, rocket leaf garnish.

DESSERTS

Mulled wine poached pear served cold with raspberry sorbet.

Lemon posset.

Traditional Christmas Pudding.

Chocolate and pistachio ice cream topped with pistachio praline.

Selection of cheese and biscuits, onion jam and celery.

28.50 per person.

PLEASE NOTE: This is our Christmas party menu, pre orders and payment in full are required seven days prior to the date of the booking. We are Closed Christmas Day and Boxing Day.