



FESTIVE MENU

TWO COURSES £22

THREE COURSES £25

Please enjoy a complimentary glass of mulled wine on arrival

TO START

Truffled wild mushroom soup, parmesan crisp, fresh bread

Gressingham duck liver and orange parfait, whiskey and cranberry compote, homemade butter, toasted focaccia

Cley smoked haddock and salmon fish cake, pease pudding, tartare hollandaise

MAIN COURSE

Roasted Norfolk turkey, sage, onion and black pudding stuffing, roasted sprouts, honied roots, duck fat potatoes, pigs in blankets

Tim Allen's pork loin steak, caramelised apple and blue cheese gratin, crisp potato terrine, dressed roquette salad

Herb-crusted salmon, confit garlic potato cake, wilted spinach, brown shrimp salsa verde

Puy lentil and mixed vegetable pie, smashed sweet potato and parmesan, sautéed greens

DESSERT

Homemade Christmas pudding, eggnog ice cream, brandy sauce

Chocolate orange Jaffa cake with vanilla ice cream

Traditional sherry trifle

TO FINISH

Mince pie, tea or coffee

Please let a team member know of any allergies or dietary requirements
We cannot guarantee that dishes do not contain bones, nuts or shot