



CHRISTMAS PARTY MENU 3 COURSES £33



STARTERS

Pumpkin & Chestnut Soup, homemade soda bread (v,vg)

Beetroot & pear salad, green olives & feta cheese
(v,gf, vegan version available)

Carpaccio Beef, Mizuna, Roquefort Creme Fraiche, Crunchy Caper
and Katsuo Bushi (gf)

Smoked Mackerel and Horseradish Pate, Caperberries, Black Treacle,
SodaBread & Watercress



MAIN COURSE

Roast breast and Leg of Norfolk Turkey with all the Trimmings
(*Sautéed Sprouts, Stuffing, Honey Roast Parsnips & carrots,
Duck fat Potatoes, Cranberry sauce, Gravy*)

Roasted Salmon, fregola, pickled onion, kale, shaved fennel & lemon (gf)

Medallions Steak
(£6 supplement)

Fillet steak medallions in a red wine and mushroom sauce, with
wilted spinach & roast potatoes - *served medium*

Mushroom, quinoa and chestnut wellington (v,vg)
With festive vegetables & vegan gravy



DESSERTS

Christmas Pudding, Brandy & ginger butter Sauce (v)

Chocolate brownie, salted caramel ice cream (v)

Poached Pears in Barolo Red wine (v,vg,gf)

A deposit of £10 per person will be required when confirming your booking with 48 hours cancellation policy. A 12.5% service charge will be added to all parties. All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or any dietary requirements please let us know before ordering



CHRISTMAS FEASTING MENU
£25 PER PERSON MINIMUM 8 PEOPLE



FESTIVE CANAPES

Treacle & soy cured salmon, ginger & lime leaf puree,
beetroot chips & avocado wasabi (GF)

Mini Bruschetta (v,vg)

Butternut squash & avocado (v,vg,gf)

Lamb lollipop with cucumber and yogurt sauce (gf)

Quinoa & mango salad in lettuce cups (vg, v,gf)

San Marzano tomato, chili & English mozzarella flatbread (v)

Beyond Meat Vegan Burger with rhubarb chutney (v/vg)

Bronze label turkey sliders & cranberry sauce

Rosemary Salt fries (v,vg,gf)



TO FINISH

Mini mince pies

Mini chocolate & peanut butter brownie (v)

Fruit Kebabs (gf,vg,v)



NEW YEARS EVE MENU
£55 PER PERSON



STARTERS

Pumpkin & butternut squash soup, pumpkin seeds and sourdough bread (v,vg)

Beef Carpaccio & orange salad (gf)

Smoked Mackerel and Horseradish Pate, Caperberries, Black Treacle Soda Bread & Watercress

Buffalo Mozzarella & winter fruit Salad (v,gf)
(Blood orange, pomegranate & pear)



MAIN COURSE

Beef Medallions, red wine & mushroom sauce, fondant potatoes & wilted spinach
served medium

Herb crusted haddock fillet, crushed potatoes with olive & dill, tender stem broccoli in a lemon & caper jus. (gf)

Half robata chicken in a lemon & white wine sauce, roasted new potatoes & tender stem broccoli (gf)

Black Truffle Gnocchi in a white wine, olive oil & garlic jus on a bed of wilted spinach
(v,vg)



DESSERTS

Raspberry & white chocolate, berry coulis (v)

Pear & Prosecco sorbet, pear coulis (gf,v,vg)

Vegan chocolate & coconut torte with mixed berry compote (v,vg,gf)



CHRISTMAS DAY MENU
£70 PER PERSON/£35 FOR KIDS UNDER 10



STARTERS

Carpaccio Beef, Mizuna, Roquefort Creme Fraiche, Crunchy Caper and Katsuo Bushi (gf)

Treacle & Soy Cured Salmon, Ginger & Lime leaf Puree, Beetroot Chips, Avocado Wasabi (gf)

Smoked mackerel, and horseradish pate, caper berries, black treacle soda bread & watercress

Pumpkin & butternut squash soup, pumpkin seeds and sourdough bread (v,vg,)

Prawn & Crab cocktail, avocado & lime puree, crisp lettuce, heritage tomato & brandy cocktail sauce (gf)



MAIN COURSE

Roast breast and Leg of Norfolk Turkey with all the Trimmings

(Sautéed Sprouts, Stuffing, Honey Roast Parsnips & carrots, Duck fat Potatoes, Cranberry sauce, and Gravy)

Mushroom, quinoa and chestnut wellington with festive vegetables & vegan gravy (v,vg)

12 hour Braised Beef Cheek, Creamed Mash, Crispy Shallots, Tenderstem Broccoli, Red wine Jus

Pan Roasted Halibut, Wilted kale, Olive and Lemon Fregola, burnt lemon (gf)



DESSERTS

Pear & Prosecco sorbet, winter fruit coulis (gf,v,vg)

Christmas Pudding, Brandy & ginger butter Sauce

Chocolate lava cake with vanilla pod ice cream & strawberry compote

Selection of British cheeses with rhubarb chutney & gluten free oatcakes (gf)

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