



Festive Menu

(2 courses £24.95, 3 courses £28.95)



STARTERS

Lamb Bonbons

Pulled, curried lamb & potato croquettes served with fresh mint yoghurt

Goat's Cheese, Fig, Honey & Walnut Parcel

Oven baked goat's cheese, honey, fig and walnut roast wrapped in crispy filo pastry

Cauliflower Fritters

Panko Breaded Cauliflower florets served with mango mayo

Chicken Liver Pâté

Chicken liver pâté, served with marmite butter and toasted ciabatta

MAINS

Three Way Pork

Belly, medallion and pork roulade served with Hasselbank potatoes, cavolo nero & gravy

Lamb Wellington

Lamb, mushroom & spinach wellington served with sweet potato mash, vegetables & gravy

Parma Hake

Fillet of hake wrapped in Parma ham and served with chive mash & a tarragon sauce

Vegetable Pithivier

Cauliflower, leek & cheese puff pastry parcel served with creamy mash and gravy

Norfolk Turkey

English turkey breast served with roast potatoes, Yorkshire pudding, vegetables and gravy

DESSERTS

Xmas Pudding

Traditional Christmas pudding served with brandy sauce

Rum Cake

Rum cake served with vanilla ice cream and rum soaked raisins

Luxury Christmas Bomb

Steamed chocolate cake served with a rich chocolate sauce and edible gold leaf

Almond Cheesecake

Almond cheesecake served with caramel sauce and a nightcap of Amaretto

