



CHRISTMAS 2023



2 COURSES £28

3 COURSES £35



STARTERS /

BEEF SHIN TERRINE
WITH FIG CHUTNEY AND TOAST (GFO)

SPICED SQUASH SOUP
WITH HERBY CROUTONS (VE) (GFO)

WHIPPED VEGAN FETA
FIGS, TOASTED ALMONDS AND TOASTED BREAD (GFO) (VE)

SMOKED MACKEREL PATE
WITH ASPALLS JELLY AND TOAST (GFO)

MAINS /

ROAST NORFOLK TURKEY
GOOSE FAT ROAST POTATOES, LOCAL SAUSAGE WRAPPED IN STREAKY BACON, APRICOT, SAGE AND PORK STUFFING, SPICED RED CABBAGE, SPROUTS WITH CHESTNUTS, HONEY GLAZED CARROT AND GRAVY (GFO)

VENISON DAUBE
CELERIAC PUREE, GOOSE FAT POTATOES, CAVELO NERO AND HONEY GLAZED CARROT (GF)

HERB CRUSTED COD
GOOSE FAT POTATOES, CHARRED LEEK, KALE AND A CREAMY WHITE WINE SAUCE (GFO)

SPINACH, SQUASH AND MUSHROOM DUXELLE WELLINGTON
ROAST POTATOES, SAGE AND ONION STUFFING, SPICED RED CABBAGE, ROAST CARROT, SPROUTS WITH CHESTNUTS AND GRAVY (VE)

DESSERTS /

CHRISTMAS PUDDING
BRANDY CUSTARD (GFO)

GINGER AND DATE PUDDING
TOFFEE SAUCE AND VANILLA SEED ICE CREAM (GFO)

POACHED PEAR
WINTER SPICED CHOCOLATE SAUCE (GF/VE)

LOCAL CHEESE AND BISCUITS (£5 SURPLUS)