



CHRISTMAS MENU

STARTERS

King oyster mushroom and chestnut soup

Served with chargrilled sourdough bread

Crispy braised pig cheek

Celeriac and apple sauce, pickled shallots and sticky pork glaze

Spiced smoked haddock fishcakes

Saffron and garam masala veloute and crispy leeks

Salt baked baby beets

Kohlrabi remoulade, candid walnuts and pickles

MAINS

Norfolk turkey breast

Roast potatoes, sage and cranberry stuffing, honey glazed vegetables, brussel sprouts and pancetta

Braised shin of beef

Buttered mash potato, honey glazed vegetables with a beef jus

Pan roasted cod fillet

Crushed herb potatoes, baby onions, pancetta and pea veloute

Squash, celeriac and wild mushroom bake

Roast potatoes, brussel sprouts, roasted root vegetables with a vegetable and thyme gravy

2 COURSES £27 3 COURSES £32



DESSERTS

Classic christmas pudding

Brandy and orange sauce with cranberry compote

Mulled wine poached pear

Vanilla creme fraiche, pickled clementine and toasted cashew nuts

White chocolate and baileys brulee

Served with a vanilla shortbread

Dark chocolate truffle torte

Orange puree and chantilly cream

Please don't hesitate to speak to your server regarding any dietary requirements. Any dish can be altered to fit your needs.