

*starters*

ROAST FIGS

Figs stuffed with goats cheese wrapped in Parma Ham or without ham

BLACK PUDDING

With roast celeriac and caramelised apples

HOUSE PATÉ

House paté served with onion marmalade and melba toast

CLASSIC PRAWN COCKTAIL

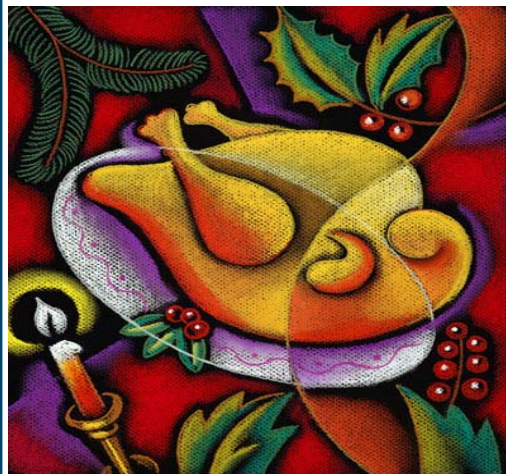
Large prawns, lemon and buttered brown bread

CHESTNUT AND MUSHROOM SOUP

Served with smoked pancetta or without

CURED SALMON

With beetroot salad and wholemeal bread



Happy  
Christmas

INCLUDING BREAD AND  
HOME MADE CHOCOLATES

TWO COURSES £16.95  
THREE COURSES £19.95  
SUPPLEMENTS ON SOME ITEMS

**Please note:** All our meals are freshly cooked to order and may therefore take a little while. We appreciate your patience

*entrees*

BODDINGTON BATTERED COD

A very large cod fillet served with chips and minted mushy peas

STILTON CRUSTED SIRLOIN

Sirloin with a stilton crust served with green beans, root vegetable dauphinoise and red wine sauce

Supplement £4.00

ROAST NORFOLK TURKEY

Served with seasonal vegetables, roast and new potatoes, sage and onion stuffing, chipolata and bacon rolls, gravy and cranberry and bread sauce

PORK STUFFED WITH SAGE AND APPLE

Served with Black pudding mash, roast root vegetables and apple sauce

NORTH SEA HADDOCK

Roast garlic mash, fine beans and grain mustard sauce

STUFFED BABY SQUASH

Stuffed with quinoa, roasted vegetables, cashews, herbs and spices butter braised cabbage and roast tomato sauce

SLOW BRAISE NORFOLK BEEF

With horseradish dumpling, buttered mash and seasonal vegetables

*desserts*

WALNUT AND TREACLE TART

served with clotted cream

INDIVIDUAL CHRISTMAS PUDDING

Served with hot rum custard

A PLATE OF THREE FINE CHEESES

*Celery grapes and home made chutney*

Supplement £1.00

FRESH FRUIT SALAD

Served with cream or ice cream

CHOCOLATE FONDANT

Chocolate sponge filled with liquid chocolate centre served with cream

LEMON TART

Homemade lemon tart Served with cream

**Christmas Special**

**Including Luxury cracker coffee/tea  
& mince pie 3 Courses £21.95**

