CHRISTMAS MENU

TO START

Sage & Onion Crusted Brie Wedge, Chilli Jam, Salad (V)

Tiger Prawns & Cucumber Ribbon Salad, Sriracha Mayonnaise

Duck Liver & Port Pate, Caramelised Onion Chutney, Melba Toast

Mushroom & Stilton Bruschetta, Dressed Leaves (V)

TO FINISH

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Christmas Pudding, Brandy Custard

Baileys Cheesecake & Pouring Cream

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

Spiced Apple Crumble, Hot Custard

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TO FOLLOW

Roast Breast of Norfolk Turkey, Lemon & Thyme Stuffing, Pigs in Blankets, Seasonal Vegetables, Roast Potatoes & Gravy

Fillet of Sea Bream, Cannellini Beans & Mixed Tomatoes, Fresh Parsley, Lemon Caper Butter

Confit Duck Leg, Creamy Mashed Potato, Pak Choy & Mulled Wine Jus

Beetroot Wellington, Seasonal Vegetables, Roast Potatoes, Redcurrant Gravy (VG)

> 2 COURSES - £30 3 COURSES - £35

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Please make a member of our team aware if you have any allergens

