



FESTIVE MENU

Monday - Thursday 3 courses £36

Friday - Saturday 3 courses £39.5

STARTERS

Salmon gravadlax, crème fraîche, dill, cucumber, sourdough

Ham hock terrine, clementine compote, Adnams ale bread

Roasted cauliflower soup, sage salsa verde, focaccia VG

Salt baked celeriac carpaccio, roasted hazelnut dressing, Granny Smith, remoulade V

MAINS

Crown of Norfolk turkey

pigs in blankets, duck fat roasties, sprouts, roasted roots, cranberry sauce, gravy

Steak & ale pie, smoked mash, red cabbage, beef jus

Roasted bream, creamed celeriac, black cabbage, butter sauce, orange

Heritage squash risotto, sage, chestnut, Stilton, green sauce

DESSERTS

Christmas pudding, brandy sauce, ginger ice cream

Chocolate mousse, mint choc chip ice cream

Clementine posset, cinnamon & oat biscuit, clementine juice

Baron Bigod brioche, apricot, ginger chutney

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service charge of 10% will be added to your table and is split evenly amongst the team