

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 VGA

DESSERTS

Christmas pudding, brandy sauce, ginger ice cream VGA
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