

Christmas Menu 2025

Available 1st - 24th December

Starters

- Homemade Meatballs with Tomato Sauce & Cheese GF, DFO
Poached Pear Salad with Binham Blue Cheese & Walnuts GFO VO
Demi Honey & Rosemary Baked Camembert with Crusty Bread GFO
Traditional Prawn Cocktail with Brown Bread & Butter DFO, GFO
Pea & Spinach Soup with Welsh Rarebit Toast VO, GFO

Main Courses

- Roast Norfolk Turkey with Stuffing & Pigs in Blanket GFO
Served with Roast Potatoes, Mashed Potatoes & Seasonal Vegetables
Homemade Steamed Steak & Kidney Suet Pudding DFO
Served with Mashed Potatoes & Seasonal Vegetables
Pan Roast Local Pheasant Breast, Confit Leg, Mushrooms,
Red Wine & Pancetta Jus GFO, DFO
Served with Roast Potatoes, Mashed Potatoes & Seasonal Vegetables
Butternut Squash & Pak Choi Coconut Curry
with Toasted Cashews & Jasmine Rice V, GF
Pan Fried Fillet of Salmon with Dill Butter Sauce
& Pea Potato Crush DFO, GF

Desserts

- Homemade Christmas Pudding with Brandy Butter & Cream VO, DFO
Creme Brûlée Cheesecake & Raspberry Ripple Ice Cream
Sherry Berry Festive Trifle GFO
Steamed Chocolate Orange Sponge Pudding & Ice Cream
Selection of Bennets Farm Ice Creams & Sorbets VO, DFO

2 Courses £32.95

3 Courses £39.95

FOOD ALLERGIES & INTOLERANCES

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present.
Please state on your order form any special dietary requirements, allergies and intolerances.

GF - Gluten Free, GFO - Gluten Free Option available, DF - Dairy Free,
DFO - Dairy Free Option available, V - Vegan, VO - Vegan Option Available

10% optional service charge will be added to all bills