

FESTIVE MENU 2026

Available 1st - 24th December

STARTERS

Provençal Vegetable & Cannellini Bean Soup with Pistou (GFA, DF, VGA)

Crispy Peking Duck Salad (GFA, DF)

Chicken Liver Parfait with Toast & Cornichons (GFA)

Hot Honey Goats Cheese Balls with Pear & Walnut Salad (GFA, VGA)

Smoked Salmon Roulade Fines Herbes (GFA, DFA)

MAIN COURSES

ALL DISHES SERVED WITH FRESH SEASONAL VEGETABLES & POTATOES

Roast Norfolk Turkey with Seasonal Trimmings (GFA, DFA)

Slow Roast Lamb Shank with Redcurrant & Rosemary Jus (GFA, DFA)

Casserole of Local Venison with Mushrooms & Shallots (DFA)

Fillet of Halibut with Florentine Potatoes & Prawn Bisque Sauce (GFA, DFA)

Roast Celeriac, Mushroom & Spinach Wellington (GFA, DFA, VGA)

DESSERTS

Xmas Pudding with Brandy & Cranberry Jewelled Butter (GFA, DFA)

Spiced Orange Cake with Blood Orange Sorbet (GFA, DFA)

Warm Chocolate Fudge Brownie Tart, Maple & Walnut Ice Cream

Baileys Cream Cheesecake

Sgroppino - Limoncello & Sorbet (GFA, DF, VGA)

2 Courses £34.95

3 Courses £42.95

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.

GFA - Gluten Free Available, DFA - Dairy Free Available,
VGA - Vegan Available

10% optional service charge will be added to all bills