

Christmas Celebration Menu

Available from 6th Dec to 23rd Dec (excludes Sunday's)
II courses for £24.50 and III courses for £29.50



To start

V | VEa | GFa Cider & Onion Soup
served with cheese toasts

VEa | GFa Posh Cheese on Toast
toasted bread topped with red onion chutney, olives and goats cheese

GFa | Potted Crab
with paprika butter and bread

GF | Korean Chilli Chicken
served with leaves

Mains

GFa | Roast Turkey
served with roast potatoes, brussel sprouts, stuffing, pigs in blankets, Yorkshire pudding, seasonal veg and gravy

Cod Kiev
crispy breaded cod served with garlic butter, roast potatoes and seasonal veg

GFa | Sirloin Steak (supp. £3)
served with a mushroom puff tartlet, peppercorn sauce, roast potatoes and seasonal veg

GF | VEa | Halloumi Hasselback
crispy halloumi served in a spicy tomato sauce with seasonal veg and roast potatoes

Desserts

V | Christmas Pudding
served with custard or brandy cream

Norfolk Nog Liqueur
Norfolk Nog is an liqueur from the English Whisky Company, bringing unaged English malt with cream and honey. Poured over French vanilla ice cream

V | GF | Jewel Meringue
pavlova topped with cream, fruit and a chocolate shard

GFa | Traditional Cheese & Biscuits
with Cheddar, Stilton and Brie served with chutney, crackers, grapes and celery

VEa | GF | Poached Pears in Red Wine
served with a cinnamon cream

No deposit required and full payment to be paid with the pre-orders 3 days in advance of the party date

A discretionary service charge of 10% will be added to the bill for parties of 6

Any choices made from our regular menu will be subject to a £2.50 surcharge

We provide a printed allergen menu which details the more common allergens and which food items contain them. Please do inform us of any specific dietary requirements that you may have whilst pre-ordering your meals, and we will do our best to suggest the most appropriate dishes

