



All of the food on our Christmas Menus is made from scratch in our kitchen using seasonal ingredients from local and independent suppliers.

The kitchen is happy to cater for any size party during November and December. For groups of five or less there will be a selection of seasonal favourites featured on our daily menu throughout the festive season.

Advance booking, pre-order and 50% deposit essential.

CHRISTMAS SET MENU 2018

6 – 60 people

TWO COURSES - £23.50 per head

THREE COURSES - £27.50 per head

Please choose one of the following from each course

STARTERS

Poached Pear, Walnut, Goats Cheese Salad

Smoked Salmon, Pickled Vegetables, Bread & Butter

Ham Hock Terrine, Cornichons, Toast

MAINS

Norfolk Bronze Turkey Crown

Stilton & Pearl Barley Stuffed Mushroom

Gillwing Slow Roast Lamb Shoulder

Each served with Carrots, Parsnips, Brussel Sprouts, Roast Potatoes,

Sage & Chestnut Stuffing, Cranberry Sauce and Gravy

PUDDING

Chocolate & Clementine Tart

Vanilla Brûlée, Prunes, Brandy

Selection of English Cheeses & Crackers