



FESTIVE DINING MENU

STARTER

Maple & Fig Baked Goat's Cheese (v)

Oven-baked goat's cheese on a bed of winter leaves, with fig & honey relish and a sherry vinaigrette drizzle

The Grand Prawn & Crayfish Cocktail

Plump king prawns and crayfish tails in a classic Marie Rose sauce, served with toasted focaccia

Ham Hock Leek Terrine

Tangy piccalilli, charred baby leeks and warm focaccia

Golden Spiced Butternut Soup (ve)

Velvety roasted butternut squash parsnips crisps and sourdough with a festive butter

MAIN COURSE

Traditional Roast Norfolk Turkey

Sage & cranberry stuffing, pig in blanket, rosemary roast potatoes, maple-glazed carrots & parsnips, mulled wine braised red cabbage, buttered Brussels with chestnuts, and rich pan gravy

Slow-Braised Winter Short Rib

Beef short rib cooked in red wine and festive spices, served with creamy mash, maple-roasted carrots, mulled red cabbage, and a port-infused jus

Pan-Seared Hake with Winter Greens

Crisp-skinned Hake fillet with cauliflower purée, buttery hasselback potatoes, Tenderstem broccoli, and caper-lemon butter

Chestnut & Root Vegetable Nut Roast (ve)

Rosemary roast potatoes, maple root vegetables, mulled red cabbage, and rich onion gravy

DESSERT

Classic Christmas Pudding (v)

With vanilla bean custard and brandy butter

Midnight Dark Chocolate Torte (v)

With pistachio ice cream and winter berries

Winter Orchard Crumble (v)

Apple and rhubarb with a cinnamon twist, served with ginger caramel ice cream

Frosted Lemon Meringue Tart (v)

With berry coulis and fresh mint

£45 PER PERSON - PRE ORDER ONLY