

Three courses £29.50 with a glass of bubbly on arrival £34.50

Starter

Cream of Butternut squash and chestnuts soup, toasted bread (v)

Beetroot, rocket salad, toasted walnuts, goat cheese, lemon vinaigrette (v)

Chicken liver pate, toasted sourdough, fruit chutney

Smoked Salmon with prawns, horseradish cream, rye bread

Portobello mushrooms filled with seasonal vegetables, chilli sauce, topped with vegan cheese (vg) or (v)

Main

Traditional roast Norfolk turkey with roast potatoes, chipolatas, stuffing, cranberry sauce, roasted vegetables

Wild mushroom saffron risotto
truffle oil, topped with rocket and parmesan shavings (gf) (v) (vegan option available)

Slow cooked Feather blade of beef wholegrain mustard mash, roasted vegetables, red wine jus

Pan fried fillet of Sea bream crushed potatoes, samphire, prawns, lobster cream sauce.

28-day aged Rib steak served with triple cooked chips, grilled tomato, peppercorn sauce (£6.00 supplement)



Steamed Christmas pudding, Brandy Custard
Chocolate brownie, vanilla ice cream
Apple crumble, custard or ice cream
British Cheese Board, Apple chutney and biscuits (£4.00 supplement)
Selection of seasonal fruit salad

10 % discretionary service charge will be added to your bill. Foods described within this menu may contain nuts, derivatives of nuts or other allergens.

If you suffer from an allergy or food intolerance please notify a member of the team who will be pleased to discuss your needs with the Duty Manager or Allergy Champion