



CHRISTMAS FAYRE 2022

4 COURSES

AMUSE BOUCHE

FESTIVE CANAPE OF THE DAY

TO START

WINTER SQUASH SOUP (v)
parsnip crisp, Artisan bread

KING PRAWN COCKTAIL
cucumber, confit tomato, charred lemon, Artisan bread

CHICKEN LIVER PARFAIT
cranberry, pomegranate, baby leaf, flavoured butter

WARM GOATS CHEESE & HONEY ROAST PLUM (v)
nut crumb

MAINS

TRADITIONAL NORFOLK TURKEY BREAST
rosemary & garlic roasted potatoes, roast carrot & parsnip,
Brussel sprouts, braised red cabbage, pigs in blankets,
homemade stuffing, seasonal greens, jus

PAN SEARED COD FILLET
baby new potato cake, braised red cabbage,
crispy kale, lemon butter sauce

WILD MUSHROOM & BUTTERNUT SQUASH LINGUINE (v)
toasted pine nuts

DESSERTS

BELGIAN CHOCOLATE ORANGE BROWNIE
vanilla-pod ice-cream, orange jam

TRADITIONAL CHRISTMAS PUDDING
Cognac sauce, vanilla-pod ice-cream

FRUITS OF THE FOREST ETON MESS
Meringue, berry coulis, vanilla-pod ice-cream,
shortbread crumb, mint

£39.95 per person

£10 deposit per person

Pre-orders required for parties of 8 or more



Allergy information: Before ordering, please speak to one of our team if you would like assistance on allergy information regarding the dishes on our menu