



FESTIVE FAYRE 2023

4 COURSES

AMUSE BOUCHE

BRIE, CRANBERRY & SAGE STUFFING CROSTINI

TO START

WINTER ROOT VEGETABLE SOUP (v)
honey, herb oil, crispy onion

HAM HOCK TERRINE
pistachio, apple puree, pomegranate, balsamic syrup

SCOTTISH SMOKED SALMON MOUSSE
garlic & chilli crayfish, charred lemon

FILO FETA PARCELS (v)
sweet chilli jam, honey

MAINS

TRADITIONAL NORFOLK TURKEY BREAST OR BEETROOT & BUTTERNUT SQUASH WELLINGTON (v)
buttered roasted Jersey royals, carrot & swede mash, Brussel sprouts,
braised red cabbage, roasted root vegetables, honey mustard pigs in blankets
apricot & sage stuffing, bone marrow jus

SLOW BRAISED BEEF SHORT RIB
horseradish mash, winter green & bacon fricassee, red cabbage, red wine reduction

OVEN BAKED FILLET OF HAKE
Hasselback potato, cherry vine tomato, creamed spinach, herb oil

DESERTS

TRADITIONAL CHRISTMAS PUDDING
Courvoisier cognac cream, kirsch cherry coulis

BELGIAN CHOCOLATE BROWNIE
orange & apricot jam, white chocolate soil, vanilla-pod ice cream

HOMEMADE TIRAMISU
mascarpone, masala, crème chantilly, lady finger

£39.95 per person

£10.00 deposit per person

pre-order required for tables of 6 and above



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