



Menu A | £35.00 Lunch only

(Available from 1st November to 23rd December 2018)

beetroot cured salmon
pickled cucumber, dill mayonnaise
chicken & ham hock terrine
piccalilli & watercress
roasted pumpkin veloute (v)
candied hazelnuts & sour cream

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dingley dell pork belly
bramley apple celeriac & fennel
roasted cornish cod
creamed potato & lemon caper butter sauce
burrata tortelloni
forest mushroom

sides to share
mac & cheese
roasted baby potato
creamed spinach

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sticky toffee pudding
stem ginger ice cream
treacle tart
clotted cream
pineapple carpaccio
lime & coconut

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coffee & mince pies

Roast Norfolk Bronze turkey, sprouts, glazed root vegetables, roasties & stuffing
If turkey dish is required please replace a main course from the menu for the turkey dish

Traditional Christmas pudding & custard
If Christmas pudding is required please replace a dessert from the menu for the Christmas pudding



Menu B | £49.00 Dinner only

(Available from 1st November to 23rd December 2018)

roasted pumpkin veloute (v)
candied hazelnuts & sour cream
chicken & ham hock terrine
piccalilli & watercress
stone bass ceviche
yuzu, radish, jalapeno, shiso
fried baby prawns
shell on, garlic, chilli

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roasted lancashire duck breast
cauliflower, sour cherries, black cabbage
grilled loch var salmon
celeriac remoulade, salsa verde
roasted cornish cod
creamed potato & lemon caper butter sauce
salt baked celeriac (v)
ceps, celeriac crisp, green sauce

sides to share
mac & cheese
roasted baby potato
creamed spinach

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sticky toffee pudding
stem ginger ice cream
chocolate bluebird
chocolate & praline mousse, raspberry sorbet
treacle tart
clotted cream
pineapple carpaccio
lime & coconut

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coffee & mince pies

roast Norfolk bronze turkey, sprouts, glazed root vegetable, roasties & stuffing
if turkey dish is required please replace a main course from the menu for the turkey dish

traditional Christmas pudding & custard
if Christmas pudding is required please replace a dessert from the menu for the Christmas pudding