



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

~

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
creamed potato
steamed spinach

~

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

~

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 Lunch or Dinner

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

roasted pumpkin veloute (v)
candied hazelnuts & sour cream

chicken & ham hock terrine
piccalilli & watercress

beetroot cured salmon
pickled cucumber, dill mayonnaise
fried baby prawns
shell on, garlic, chilli

~

braised lancashire duck leg
pomegranite, walnut, winter greens

grilled loch var salmon
cauliflower, green sauce

roasted cornish cod
creamed potato & lemon caper butter sauce

salt baked celeriac (v)
ceps, celeriac crisp, green sauce

sides to share
mac & cheese
creamed potato
steamed spinach

~

sticky toffee pudding

hazelnut ice cream

chocolate bluebird

chocolate & praline mousse, raspberry sorbet

treacle tart

clotted cream

pineapple carpaccio

lime & coconut

~

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