

Christmas Menu 2024

2 course £21.95
3 course £26.95

Dates available
Dec 1st - Dec 23rd excluding Sundays
(only private dining)

STARTERS

Carrot, Parsnip and Honey Soup
Served with a warm Mini Loaf and Butter

Prawn and Seafood Cocktail
Dressed in a Marie Rose Sauce served
with Brown Bread and Butter

Grouse and Black Pudding Pâté
Served with toasted Sourdough Croutes, Dressed Rocket
and Cranberry & Red Onion Chutney

Baked Portobello Mushrooms
Topped with a Pesto Crumb and Parmesan dressed
with Balsamic Glaze

MAINS

Roast Norfolk Turkey Crown

Served with Pigs in Blankets, Stuffing, Roast Potatoes,
Yorkshire Pudding and Seasonal Trimmings

Frank Parkers Prime Sirloin Roast

Served with Pigs in Blankets, Stuffing, Roast Potatoes,
Yorkshire Pudding and Seasonal Trimmings

Pan Roast Cod Loin

Served with Herb Roast Baby Potatoes and buttered Greens
finished with a Seafood and Dill Cream Sauce

Butternut Squash and Beetroot Wellington

Served with Creamed Potatoes, Buttered Broccoli,
Roast Carrot and Parsnip with a Red Wine Jus

DESSERTS

Traditional Christmas Pudding

Served with Brandy Sauce

Blood Orange Gin and Chocolate Cheesecake

Served with Cream

Mulled Mixed Berry Trifle

Mixed Berries mulled in Sherry layered with Jelly,
Custard and topped with Cream

Trio of Cheese

Served with Celery, Grapes, Chutney and Biscuits

Add a glass of Port (£2 Supplement)

**Be quick to book one of our private dining rooms for
our Christmas menu, rooms seat 8, 10 & 12 people**