Christmas Menu

FESTIVE DINING

STARTERS

Broccoli & Stilton Soup- £6.25

Served with a warm bread roll.

Prawn Cocktail- £7.50

Prawns in Marie Rose sauce, served with mixed salad, brown bread and butter, and a lemon slice.

Duck Liver Pâté- £7.50

Topped with butter and served with spiced fruit chutney and toasted ciabatta.

Garlic Mushroom Bruschetta- £6.75

Sautéed wild mushroom on toasted ciabatta, finished with garlic and chive cream sauce.

MAIN COURSES

Roast Norfolk Turkey

Locally reared Norfolk turkey, served with a pig in blanket, a sage and onion stuffing ball, Yorkshire pudding, roast potatoes, gravy and seasonal vegetables.

Slow-Cooked Lamb Shank

Served on crushed new potatoes with mint, redcurrant and red wine gravy, honey-glazed Chantenay carrots and crispy parsnip shavings. Supplement applies.

Baked Salmon Fillet

Served with a rich, sweet tomato sauce, roasted sweet potato and green vegetables.

Vegetable Lasagne

Vegetables in a rich tomato sauce, layered with pasta and topped with cheese sauce. Served with salad and garlic bread.

DESSERTS

Christmas Pudding- £7.50

Served with your choice of custard, brandy sauce, ice cream or cream.

Apple & Cinnamon Crumble- £7.50

Served with your choice of custard, cream or ice cream.

Lemon Posset- £7.50

Topped with blueberry compote and served with homemade shortbread.

Raspberry & White Chocolate Cheesecake- £7.50

Served with your choice of cream or ice cream.

Chocolate Brownie- £7.50

Homemade Chocolate brownie with warm chocolate fudge sauce, served with ice cream or cream.

✦ Freshly prepared food may take up to 60 minutes per course. Please discuss food allergies with your waitress before ordering.
All items subject to availability. ✦