

CHRISTMAS MENU 2024

3 courses £35 2 courses £30

STARTERS

Ham hock and partridge terrine served on a bed of rocket, toasted sourdough & homemade chutney

Honey and thyme baked camembert served with warm ciabatta

Butternut squash, sage and hazelnut tart served on a bed of dressed salad

Roasted roots and sage soup served with a warm focaccia & salted butter

MAINS

Roasted Norfolk turkey served with pigs in blankets, garlic & thyme roast potatoes, honey roasted carrots & parsnips, broccoli & cauliflower cheese, leeks and cabbage, Yorkshire pudding, stuffing and gravy

Cranberry & lentil bake served with garlic & thyme roast potatoes, roasted carrots, parsnips, leeks & cabbage, vegan Yorkshire pudding , gravy

Roast topside of beef served with pigs in blankets, garlic & thyme roast potatoes, honey roasted carrots, broccoli & cauliflower cheese, leeks & cabbage, Yorkshire pudding, stuffing, gravy

Chestnut spinach and blue cheese en croute served with garlic & thyme roast potatoes, honey roasted carrots , parsnips, leeks & cabbage , gravy

DESSERTS

Norfolk cheese board local cheeses served with salted butter, selection of biscuits and homemade spiced apple and sultana chutney

Christmas pudding served with brandy sauce

Sticky toffee pear pudding served with a homemade toffee sauce and vegan vanilla ice cream

Chocolate & clementine mousse served with homemade shortbread