

The Festive Fayre

2 courses for £16.95 3 Courses for £21.95

Starters

- Goats Cheese Bruschetta - Toasted ciabatta with crushed tomatoes, red onion and basil and finished with fresh goats cheese [®](GF)
- Smoked Salmon Pate - Smoked salmon blended with crème fraîche, lemon and dill, served with toasted ciabatta and fig jam [®](GF)
- French Onion Soup - Caramelised onions and rich beef broth, topped with garlic croutons and crusty bread [®](GF)
- Glazed Pigs in Blankets - Pigs in blankets baked in honey and wholegrain mustard [®](GF)
- Beetroot Falafel - Chickpeas, beetroot and lively spices blended and baked, finished with fresh salad and Thai sweet chilli sauce (VG)

Mains

- All main meals are served with pork sage & onion stuffing, honey roasted parsnips, orange and thyme Chantenay carrots and brussel sprouts.
- Norfolk Turkey - Served in a giant Yorkshire pudding with crispy roast potatoes and pigs in blankets (GF)
 - 10oz Rump Steak - With crispy roast potatoes, grilled portobello mushroom, beer battered onion rings and whole peppercorn sauce +£3 [®](GF)
 - Stuffed Garlic and Cream Cheese Chicken - With crispy roast potatoes and stilton mushroom sauce, (GF)
 - Grilled Sea Bass - Served on tomato and spinach ratatouille (GF)
 - Beetroot Wellington - Served with crispy roast potatoes and rich red wine jus (VG)

Desserts

- Banoffee Roulade - Served with toffee cream (GF)
- Traditional Christmas Pudding - Served with warm brandy cream [®](GF)
- Baileys Cheesecake - finished with white chocolate sauce and vanilla-bean ice-cream
- Homemade Festive Berry Crumble - Served with custard
- Orange & Passion Fruit Cheesecake - With dairy free ice-cream (VG)

All festive menus require a pre order 7 days before the booking
and a £5 deposit per person.

Available from 1st dec - 23rd dec 12-9 excluding Sundays