

# Christmas Day

£63 per Adult

£28 Per child under 14

£15 per child under 8

Bookings to be taken between at 12- 2:30pm

## Starters

Creamy Leek and Potato Soup – Served with crusty bread and garlic croutons (V) <sup>o</sup>(GF)

Duck and Gin Rilette – Served with toasted ciabatta and fig chutney <sup>o</sup>(GF)

Coriander Crab Cakes – Topped with a mango and avocado pico de gallo

Baked Garlic and Rosemary Camembert – Served with toasted ciabatta, pigs in blanket dippers and fig chutney <sup>o</sup>(GF)

Tomato Bruschetta - Toasted ciabatta with crushed tomatoes, red onion and basil and finished with balsamic glaze (V) <sup>o</sup>(GF)

## Christmas Day Carvery

All dishes served from the Carvery will be accompanied by your favourite festive trimmings:

Honey roasted parsnips, orange and thyme carrots, crispy roast potatoes, buttery mashed potato, brussel sprouts, red cabbage in apple sauce, dauphinoise potatoes, cauliflower cheese, pork sage & onion stuffing, Yorkshire pudding and pigs in blankets.

Choose from a selection of freshly carved Topside Beef, Minted Lamb and Roast Norfolk Turkey  
Spiced Cauliflower, Spinach & Lentil Pie (VG)  
Fresh Fillet of Hake

## Desserts

White Chocolate and Raspberry Crème Brule with Christmas truffles (GF)

Traditional Christmas Pudding – With warm brandy cream <sup>o</sup>(GF)

Chocolate and Salted Caramel Profiteroles – Served with pouring cream

Cheese Board – Brie, Cheddar and Stilton with crackers, season fruit and fig chutney <sup>o</sup>(GF)

Chocolate, Vanilla & Cherry Cheesecake - With dairy free ice-cream (VG)

All pre orders and final payments to be received by December 1st  
Deposit of £10 per person on booking