



Christmas Menu 2018

Served Saturday 1st December to Friday 21st December. Available Monday to Saturday for lunch and dinner.
Saturday dinner is three courses only at £30.00 per person.
(see terms and conditions overleaf)

Two courses: £20.95pp | Three courses: £26.95pp

Starters

Root vegetable soup with parsnip crisps and herb croutons

Smoked salmon and prawn cocktail parcel, cucumber and dill salad, citrus dressing

Garlic, rosemary and truffle baked brie with freshly baked baguette

Chicken liver pate with homemade chutney and granary toast

Main Courses

(all served with seasonal vegetables)

Roasted crown of Norfolk turkey with sage and onion stuffing, pigs in blankets, duck fat roast potatoes, bread and cranberry sauce and traditional gravy

Roast loin of free range pork (Dingley Dell) with duck fat roast potatoes, Yorkshire pudding and traditional gravy

Madras spiced chickpea and lentil cottage pie topped with cheddar mash

Pan-fried salmon supreme with crushed potato, dill, capers, green beans and hollandaise sauce

Desserts

Sticky toffee pudding with salted caramel ice cream and toffee sauce

Christmas pudding with brandy sauce

Selection of English cheeses with homemade ale chutney, grapes and biscuits

Baileys crème brulee with shortbread biscuit

Terms and Conditions

All meals must be pre-booked and pre-ordered. In order to secure your booking we require a £10 deposit per person.

If a cancellation occurs more than 24 hours prior to the booking, the deposit will be refunded in full for that person. If a member of the party does not attend or cancels less than 24 hours in advance the party will be charged in full for their meal. This will be added to the final total and would be at the discretion of the group organiser to recover the money charged.

Deposits can be paid by cash or over the phone by credit or debit card. We do not accept cheques.