



# Christmas Menu 2019

Served Monday 2nd December to Saturday 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

Spiced parsnip soup with garlic and herb croutons

Oak smoked Scottish salmon and prawn cocktail, lemon capers and buttered brown bread

Baked brie with cranberries and cheese straws

Chicken liver and brandy pate with homemade real ale chutney and granary toast

## Main Courses

(All served with seasonal vegetables) | (V) = Vegetarian

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 with duck fat roast potatoes, Yorkshire pudding and traditional gravy

Cider glazed ham, duck fat roast potatoes, Yorkshire pudding and traditional gravy

Pan-fried salmon, saffron potato fondant, ratatouille, red pepper coulis

Aubergine, buckwheat and cashew tagine with coriander and cumin couscous (V)

## Desserts

Sticky toffee pudding with rum and raisin ice cream and toffee sauce

Christmas pudding with brandy sauce and mincemeat samosa

Warm chocolate brownie with white chocolate ice cream and chocolate sauce

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

## 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.