



*Prosecco on arrival*

## **First**

Smoked salmon and poached salmon terrine, dill crème fraiche, caper berries  
Jerusalem artichoke soup, wild mushrooms, truffle oil, rustic bread (V) (VGN)  
Butternut squash, stilton and cranberry tartlet, dressed rocket, balsamic glaze (V)  
Venison carpaccio, blue cheese whip, walnuts, cranberry and clementine relish

## **Second**

Roast crown of Norfolk Turkey, sausage stuffing, duck fat potatoes, spiced red cabbage, Brussel sprouts, honey  
roast carrots and parsnips, sage and onion Yorkshire pudding, pigs in blankets, bread sauce and rich gravy

Grilled 8oz rump steak, duck fat chips, roast cherry vine tomatoes, rocket salad, blue cheese sauce

Pan fried seabass fillet, saffron mash, green beans, lemon, caper and prawn butter sauce

Pan fried Gnocchi, roasted squash, sage butter, shaved parmesan, rocket salad (V)

Wild mushroom and confit garlic Wellington, vegetarian sausage, brussel sprouts, olive oil roast potatoes, spiced  
red cabbage, honey roast carrots and parsnips, sage and onion Yorkshire pudding and mushroom gravy  
(V) (VGN available)

## **Third**

Traditional Christmas pudding, brandy sauce, brandy butter ice cream

Chocolate and orange tart, salted caramel sauce, clotted cream

Duck egg crème brulee, lemon short bread

Selection of 3 local cheeses with crackers, chutney and grapes

Vegan brownie with chocolate sorbet and raspberry coulis

**Two courses £23.50**

**Three courses £29.50**

## **Party Bookings**

Group bookings, parties over 8 people require a deposit of £10pp at the time of booking. Menu choices will be required one week before party.