

2 Courses £21 / 3 Courses £26

STARTERS

Celeriac, Parsnip & Apple Soup with Chestnuts and Raisins (Vg)

Caramelised Onion, Pear & Goats' Cheese Tart, Mustard Leaves

Smoked Salmon, Pickled Cucumber & Rye Bread

Potted Ham Hock, Apple Chutney & Toasted Sourdough

MAINS

Winter Vegetable Strudel, Caramelised Parsnips & Onion Sauce (Vg)

Roasted Baby Squash Stuffed with Garlic & Herb Quinoa, Stilton & Spinach

Roasted Salmon, Buttered Kale, Sautéed Potatoes, Shrimp Butter

Beef Bourguignon, Mushrooms, Bacon & Thyme, Mashed Potato & Savoy Cabbage

Roasted Norfolk Bronze Turkey and all the Trimmings

DESSERTS

Sticky Toffee Pudding, Banana Ice Cream & Salted Caramel Sauce

Christmas Pudding, Brandy Butter

Winter Fruit Compote, Cherry Sorbet (Vg)

Mince Pies & Coffee or Tea

CHEESE – (£6 per person additional)

Stilton, Mature Cheddar, Oatcakes & Apple, Celery and Chutney