

Christmas Menu 2018

2 Courses £21 / 3 Courses £26

STARTERS:

Celeriac, Parsnip & Apple Soup with Chestnuts and Raisins (VG)
Caramelised Onion, Pear & Goats' Cheese Tart, Mustard Leaves (V)
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 (V)
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

AFTERS -

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 extra)

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