



# CHRISTMAS

## MENU

2 COURSE

£25.50

3 COURSE

£33.50

### STARTERS

#### Festive Scotch Egg

Pork sausage meat, bacon lardons and chestnut coating a soft boiled egg. Served with wholegrain mustard and whiskey Mayonnaise

#### Celeriac and Truffle Soup

Served with a toasted ciabatta topped with crispy rocket.

#### Scorched Mackerel

Served with tomato fondant, roasted fennel, capers and olives

#### Smoked Cheese and Cauliflower Croquettes

served with a rocket and pear salad with cranberry ketchup

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### MAIN DISHES

#### Traditional Christmas Dinner

Roast Norfolk Turkey crown, Roasted potatoes, parsnips and carrots. Seasonal greens, pigs in blankets and sage and onion stuffing. Topped with Ale gravy

#### Festive Burger

Turkey Mince patty, topped with bacon, brie and cranberry, in a toasted burger bun with salad. Served with truffle French fries.

#### Honey and Orange Gammon

Served with cheesy mash, peppered kale and a sticky honey sauce

#### Roasted Bass and King Prawn

Cooked with shellfish, white wine and garlic cream. Served with wilted greens and new potatoes

#### Spiced Parsnip Rosti

Served with balsamic baked pears, whipped feta, pomegranates and walnuts

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### DESSERTS

#### Christmas Pudding

Served with bandy butter and custard or cream

#### Traditional Sherry Trifle

Sherry soaked ladyfinger topped with strawberries and strawberry jelly, cooled custard and Whipped cream.

#### After 8 Chocolate Cheesecake

Served with Cream or Ice-cream

#### Banoffee Pavlova

Meringue nest topped with whipped cream, sliced banana and caramel

#### Cheeseboard

2 cheese, cheeseboard with a choice of English Cheddar, French Brie, Blue stilton or Goats cheese served with crackers and chutney