



## CHRISTMAS MENU 2017

### FIRST COURSE

Spiced butternut squash and stilton soup served with thyme and rosemary ciabatta crisps. (v)

Wild game & cranberry paté, charred fennel, parsley & red onion salad, spiced plum & port chutney, & freshly baked ciabatta.

Salt & pepper squid pieces, rocket/sesame/pickled cucumber salad and charsui glaze served with Vietnamese dipping sauce.

### SECOND COURSE

Norfolk roast turkey, chipolatas wrapped in oak smoked streaky bacon, sausage/herb/cranberry stuffing, cranberry sauce and rich turkey stock gravy, roast potatoes, honey glazed roast vegetables and brussel sprouts with pancetta and crispy shallots

Slow cooked steak, stilton and wild mushroom pot pie with a golden puff pastry lid served with a Madeira & shallot gravy, roast potatoes, honey glazed roast vegetables and brussel sprouts with pancetta and crispy shallots

Moroccan stuffed aubergine with cumin spiced quorn, vine cherry tomatoes, roast butternut squash, Ras el Hanout dressing, pomegranate seeds, fresh mint & coriander (v)

### THIRD COURSE

Chocolate tart with salted caramel sauce and vanilla pod ice cream

Chocolate forest gateau with winter berry coulis and pot of double cream

Peach, cranberry and spiced apple crumble served with vanilla cream

Cheese platter – grapes, crackers and chutney - £2.00 supplement

**2 COURSE £19.95 3 COURSE £25.95**

**A 10% SERVICE CHARGE WILL BE ADDED TO ALL TABLES**

**£10 DEPOSIT REQUIRED PER HEAD**

Guest cancellations can be made with a minimum of 24 hours notice to your booking date, at which point a deposit will be fully refunded. Cancellations made within 24 hours of your booking will not be refunded.