



FESTIVE MENU

Available from 1st December. Booking and pre-orders essential
Two courses £34.00 / Three courses £40.00

Starters

Mushroom & chestnut soup, served with sourdough toast & whipped butter (VGO)

Pigeon Wellington, braised chickery, butternut squash puree

Seared scallops, crispy bacon, parsnip puree with parsnip crisps (GF)

Smoked salmon, toasted rye bread with lemon dill crème fresh & caperberries

Mains

Norfolk turkey, goose fat roasted potatoes, pigs in blankets, roasted root vegetables, bacon braised brussel sprouts, pork & sage stuffing, aged gravy

Nut roast, herb roasted potatoes, roasted root vegetables, brussel sprouts, gravy (VG) (GF)

Roasted cod with a lemon walnut & Parmesan crust, crushed new potatoes with parsley & capers, beurre blanc sauce & green beans

Norfolk venison loin, haunch & black pudding bon bon, braised leek & kale shallot puree & whole grain mustard mash, with jus

Artichoke & lemon risotto (V) (GF)

Dessert

Christmas pudding with brandy cream sauce

Spiced apple crumble with mince pie ice cream (VGO)

Cheese board with selection of Norfolk cheeses, chutney, crackers, frozen grapes (V)

Chocolate & Broadside sponge with salted caramel sauce & coffee walnut ice cream (V)

OUR MENUS ARE LOCALLY SOURCED, RESPONSIBLY PRODUCED AND
SUSTAINABLY DELIVERED

(pb) = Plant-based / Vegan (v) = Vegetarian (gf) = Gluten Free (n) = Contains Nuts Vegan Option Available (VGO)
For dietary requirements or allergy information, please speak to a member of our team. Adults need around 2000 Kcals a day.

**A discretionary 10% service charge will be added to your food & drink bill,
all of which goes to the wonderful front & back of house teams**