

# Christmas Menu 2018

---

Celeriac & hazelnut soup & crispy pancetta

Lock Fyne smoked salmon, pickles, caper creme, toasted rye bread

Duck liver parfait, bitter orange marmalade, grilled sourdough bread

Lightly breaded English brie, Duke of Cumberland sauce



Traditional roast Norfolk turkey breast, cranberry & chestnut stuffing,  
golden roast potatoes with winter vegetables

Fillet of seabream, tomato & basil rice,  
roasted asparagus, red pepper coulis

Slow braised shoulder of beef,  
horseradish creamed potato,  
buttered kale, marrow bone & Rioja sauce

(V) Roasted butternut squash  
& red onion risotto, dressed baby chard



Classic plum pudding, brandy butter,  
rum custard

Sticky toffee & date pudding,  
vanilla pod ice cream

Baked vanilla cheesecake,  
red berry compote

Buttered French crepe,  
hazelnut & chocolate vanilla  
pod ice cream



**Friday 30th November 30th – Sunday 23rd December £25pp**

Available for lunch & dinner excluding Sunday. We require a £5 per head deposit **by the end of October** to confirm your booking. Any changes to the original party numbers must be confirmed to management 5 days prior to date of booking. Failure to do so will result in loss of deposit. A discretionary 10% will be added to all bills of parties of six or over. We will try to fulfil any dietary requirements, please contact us with details of your needs. All tips are gratefully received and shared equally between all our hardworking team.