

Christmas lunch menu

Main Course £ 12.95

Two Courses £14.95

Mains

All served with Gravy

Slow Cooked Norfolk Turkey Crown

Served with sage and onion stuffing, & cranberry sauce.

Muscovado & Blossom Honey Glazed Gammon

Norfolk Gammon cooked in Orange Juice & cloves, glazed in Muscovado sugar and blossom honey.

Salmon Wellington

Baked salmon, spinach and cream cheese parcel with a dill cream sauce

Mushroom Bourguignon Pie

Mixed sautéed mushrooms with silver skin onions and carrots in a smoky red wine sauce encased in gluten free shortcrust pastry with a rosemary topping.

Sides

Available with all main courses

Pigs in blankets, Yorkshire pudding, garlic & rosemary roast potatoes, lemon & thyme carrots, Brussel sprouts & red onion, honey roast parsnips, braised red cabbage, mature cheddar cauliflower cheese, baked chestnuts.

Desserts

Classic Christmas Pudding

Rum & Cider infused Traditional matured Christmas pudding

Served with brandy sauce or custard

Black Forest Gateau

Chocolate sponge layered with whipped cream and cherry filling, side coated in chocolate flavour flakes and topped with whipped cream rosettes, cherries and cherry flavour sauce.

Chocolate & Clementine Torte

Vegan and Gluten Free

A gluten free chocolate brownie base with a chocolate and clementine mousse incorporating natural clementine flavours and finished with a sprinkling of gold shimmer and cocoa nibs.

Full allergen information available on request