

Pre-order & £10.00 non-refundable deposit required for all bookings. Menu available from Sunday 26th November 2017. **Book now on 01953 606433.**

1 course £14.95 ~ 2 course £17.95 ~ 3 course £21.95

Starters

Homemade Honey Roasted Parsnip Soup served with warm bread.

Sweet Chilli drizzled Prawn Cocktail

Homemade Breaded Mushrooms with a tomato salsa

Chicken liver, clementine & candied cranberry Pate with lightly toasted bread

Mains

Free Range Norfolk Roast Turkey & with all the Christmas trimmings.

Norfolk Pork Belly with mustard mash, buttered savoy cabbage, & homemade apple sauce.

Local Roast Beef with golden homemade Yorkshire pudding.

Honey glazed Salmon fillet & creamed leeks, with buttered potatoes & green beans.

Brie & Beetroot Chutney Tart in Kale Pastry with crushed buttered potatoes and dressed green salad..

Desserts

Christmas pudding drizzled with Brandy Sauce or vanilla custard

Lemon Meringue Pie & Vanilla Ice-cream

Luxury Chocolate Cheesecake served with cream

Cheeseboard