



# Christmas Menu

1<sup>st</sup> to 24<sup>th</sup> December

2 courses £29.95 or 3 courses £35.95

## Starters

**Tomato & red pepper soup**  
croutons, warm mini brown loaf (v)

**Home cured salmon gravlax**  
Dill & caper cream, melba toast

**Ham hock terrine**  
Milly's piccalilli, leaves, toast

**Roasted figs**  
Local goats cheese, honey, cranberry syrup, hazelnuts crumb (n) (v)

## Mains

**Roasted free range Norfolk turkey**  
Pigs in blankets, homemade stuffing, roasted potatoes, cranberry sauce  
turkey gravy, seasonal vegetables (n)

Supplied by Thorntons butchers

**Individual Beef wellington**  
Local fillet, Savoy cabbage, seasonal vegetables, new potatoes, red currant jus (£5 sup)

**Venison haunch**  
Local haunch, parmentier potatoes, tender stem, heritage carrots, blackberry jus (£5 sup)

**Cod loin**  
Citrus crumb, creamy mash, tender stem, heritage carrots, (n)

**Vegetable wellington**  
Rich veg gravy, fondant potato, seasonal vegetables  
cranberry sauce (v)

## Desserts

**Christmas pudding**, rich brandy & vanilla sauce (n)

**Lemon flan**, Italian mernigue, vanilla ice cream

**Winter berry posset**, biscotti biscuit

**local cheese board**, celery, grapes, spiced chutney ( £3 supplement)

**Christmas crackers, coffee or tea & mince pies included**

All dinners pre-ordered with a £10 per person non-returnable deposit. 10% service charge.  
(v) vegetarian dishes (n) dishes contain nuts

