

## PRE-CHRISTMAS MENU

From December 1st to December 23rd 2024 - 6 days a week  
Available lunchtime and evenings Tuesday to Saturday

If you have a large party and require a Monday please speak to a member of staff

2 course £30  
3 course £35

**Booking & pre-orders are essential**

Other menus will be running along side this

### STARTERS

**Veloute of white onion soup**, crispy shallots, sage and rosemary oil,  
sourdough bread and smoked butter GFS/D/V

**Potted salmon and shrimp**, pickled cucumber, dill mayonnaise, oat cakes GF/D

**Warm black pudding scotch egg**, piccalilli puree GF

**Chargrilled courgette**, whipped feta with confit garlic and lemon, za'tar spiced chickpeas,  
toasted hazelnuts, flat bread GFS/D/V

### MAINS

**Roast breast of Norfolk Turkey**, cranberry and chestnut stuffing, pigs in blankets,  
duck fat roast potatoes, mixed seasonal vegetables GF/D

**Braised beef short rib**, colcannon mash, roasted whole carrot, sauce of bacon,  
caramelised shallot and red wine GF/D

**Fillet of pan fried Sea bream**, crab and chive beurre blanc, sauté potatoes, chard broccoli GF/D

**White Miso cauliflower steak**, celeriac purée, roasted butternut squash,  
parsnip crisps, pesto GF/N/DF/V/VG

### DESSERT

**Steamed Christmas pudding**, brandy sauce GF/D

**Madagascar Vanilla cheesecake**, mixed winter berry compote GF/D

**70% Callebaut Dark Chocolate orange pot**, all butter shortbread crumb GF/D

**Warm pear and almond tart**, cinnamon ice cream G/D

**PLEASE MAKE US AWARE OF ANY ALLERGIES**

G = Contains gluten. D = Contains dairy. GFS/DFS = Gluten free/Dairy free substitution available.  
GF = Gluten free. SF = Contains shellfish. V = Vegetarian. VG = Vegan. M = Mustard. N = Contains nuts.