

Festive Dining
Three Courses £35.00

Starters

Roasted tomato soup (GF, VE, DF)

Prawn cocktail with a smoked paprika and
lime Marie rose sauce (GF, DF)

Chicken, wild mushroom herb terrine
with piccalilli, herb salad and crusty bread

Goats cheese with roasted beetroot, mixed nut salad
and a balsamic dressing (V)

Main Course

Roast Norfolk turkey with a cranberry and
chestnut stuffing, chipolata bacon roll and a pan gravy

Roast topside of beef with Yorkshire pudding and
a rich bordelaise sauce

Sea bass with saffron beurre blanc sauce (GF)

Roasted vegetable moussaka with
new potatoes and a dressed salad (GF, VE, DF)

Desserts

Chef's choice of desserts

Served with tea, coffee and mints

Available for parties of 8 or over

Allergens and intolerances. If you have any concerns, please contact us prior to the event. Private dining rooms are available at no extra cost. Crackers and table dressing provided.

A £10.00 non-refundable deposit per person to be paid
at the time of booking.

This menu must be pre-booked and pre-ordered.