

Festive

Faire

Starters

Soup of the day, warm bread selection, butter barrels

Wild mushroom, cream cheese and tarragon mousse, toasted brioche, roasted figs, spiced plum chutney

Chicken, bacon, chestnut and cranberry salad, crumbled binham blue cheese, thyme infused chicken skin crisp

Smoked haddock fritters, horseradish rosti, broad bean and garden mint salsa

Main Courses

Roast Norfolk turkey wrapped in streaky bacon, sage, onion and cranberry stuffing, chipolata sausage, pan gravy

Beetroot infused salmon fillet, beetroot and dill slaw, salmon skin crisp, sweet pickled red cabbage purée

Roasted red pepper, courgette and aubergine wellington, baron bigod cheese and chive sauce, parsnip crisps

Dingley Dell belly pork, sweetcorn purée, black pudding, streaky bacon, airbag crumb

All served with roast potatoes and seasonal vegetables

Desserts

Chocolate yule log, white chocolate snow, sweet roasted cranberries, toasted almonds, kirsch cream

Warm christmas pudding, roasted plum compote, sweet brandy butter, cranberry gel

Brie and cranberry cheeseboard, candied walnuts, celery ribbons, selection of crackers, butter blocks

Vanilla pannacotta, braised rhubarb, blood orange candied zest, orange sorbet

2 Courses £21 – 3 Courses £26