



STARTERS

Butternut squash and sage soup, crushed amoretti, sage oil

Smoked chicken and ham hock terrine, piccalilli

Treacle-cured salmon, fennel salad, soda bread

Sweet chilli crayfish, citrus labne

Ratatouille verrine, smoked beetroot purée, black olive loaf (v)

MAINS

Roast Norfolk turkey, roast potatoes, seasonal vegetables, traditional trimmings

Pan-roasted cod loin, potato anna, kale, pickled salsify

Chestnut pappardelle pasta, wild mushroom and truffle ragu, roquette (v)

Slow-cooked cheek and crisp belly of local pork, apple sauce, seasonal vegetables

Redcurrant and port glazed lamb shoulder, caramelised onion mash, roasted roots

DESSERTS

Christmas pudding, whisky custard

Rich chocolate and hazelnut torte, praline ice cream

Spiced pear pavlova, stem ginger ice cream

Honey and fig tart, honey ice cream, port syrup

Local cheese, chutney, celery, fruitcake

CHRISTMAS PARTY MENU

Nibbles

Tempura gherkins, sweet chilli aioli 4
Warm ham hock and cranberry croquettes, rarebit sauce 5
Crispy squid, black pudding aioli 5
Olives 3
Bread board, whipped butter, olive oil and 12yr balsamic 4

Sides

Roasted root vegetables, maple and cumin 4
Wilted sprout tops, blue cheese and walnut crumb 5
“Posh chips”, parmesan, truffle oil, béarnaise sauce 5
New potatoes roasted with rosemary, garlic and sea salt 4
Triple cooked chips 3
Charred broccoli, romesco sauce, toasted almonds 4