



## STARTERS

Chestnut and celeriac soup,  
sprout remoulade

Beetroot cured salmon,  
endive, beets, horseradish aioli

Ham hock, piccalilli,  
smoked paprika, Parmesan lavosh

Roasted parsley root,  
pear, walnut and dolcelatte salad,  
walnut dressing (VO)

(V) – Vegan

(VO) - Vegan option available

## MAINS

Roast Norfolk Turkey,  
traditional trimmings

Roasted butternut squash and spinach pithivier,  
wild mushroom sauce (VO)

Pan roasted hake,  
Thai coconut broth, lemongrass scented, jasmine rice

Slow cooked beef featherblade,  
honey roasted parsnips, wholegrain mustard mash

## DESSERTS

Christmas pudding,  
Vin Santo custard

Chocolate tart,  
parsnip and coffee

Coconut panna cotta,  
rum roasted pineapple, lime sorbet (VO)

Duo of cheeses,  
lavosh, chutney, membrillo, warm Eccles cake

## CHRISTMAS PARTY

3 – courses and coffee

Sun - Thurs £32pp

Fri to Sat £36pp