

# CHRISTMAS MENU

2 courses £25 / 3 courses £30  
Prosecco on arrival for an extra £5 per head

## STARTERS

**Spiced butternut squash soup**  
toasted pumpkin seeds, parsley oil (vg)

**Oak smoked salmon**  
capers, lemon & horseradish crème fraîche

**Smoked chicken and ham hock terrine**  
shallots, parsley, capers, toasted sourdough

## MAINS

**Roast Norfolk Bronze turkey**  
roast potatoes, sprouts & smoked bacon, chestnuts,  
roast carrots, bread sauce & turkey gravy

**6 hour braised ox-cheek**  
caramelised onion purée, buttered cabbage

**Baked line caught cod loin**  
pumpkin purée, creamed cabbage, chestnuts, smoked bacon

**Sweet potato & Lentil Wellington**  
kale pesto, crispy sprouts, shaved chestnuts (v)

## PUDDINGS

**Christmas pudding**  
brandy butter, custard (v)

**Sticky toffee pudding**  
vanilla ice cream (v)

**Red wine poached pear**  
mulled wine syrup, toasted almonds, mascarpone (v)

**Add a cheese course for £4/person (v)**

**Add mince pies & chocolate truffles for £2/person (v)**