



Christmas Set Menu 2013



Available 1st – 23rd December

Complimentary glass of Prosecco for groups of 6 or more who book before 1st November

Pea & ham soup served with crusty bread & butter

Beetroot cured salmon gravlax with brown bread & dill crème fraiche

Tempura courgette flowers stuffed with wild mushrooms, rocket & stilton dressing (v)

Chicken & foie gras parfait with fruit chutney & toasted brioche

Traditional Christmas dinner

(Vegetarian option available)

Norfolk turkey served with roast potatoes, buttered brussel sprouts, pigs in blankets, carrots, honey glazed parsnips, sage & chestnut stuffing, gravy & cranberry sauce

Pan fried sea bass wrapped in courgette flowers with ratatouille & chervil butter sauce

Beetroot risotto with wilted rocket & crumbled goat's cheese (v)

Oven baked partridge served with mash potato, wild mushrooms & game jus

Traditional Christmas pudding with brandy sauce

Cardamon pannacotta with fruit compote

Chocolate mousse with raspberry coulis

Great British cheeseboard served with pear chutney & biscuits

Tea/coffee & mince pies

*2 Courses £19.95 per head / 3 Courses £24.95 per head
£10 per head deposit required 2 weeks prior to reservation*
