



Christmas dinner menu

3 Courses for £20. Dinner served from December 1st for parties of twenty

Starters

Creamy asparagus & blue cheese soup served with toasted walnuts
Winter ceviche of salmon & fennel with clementines & rocket
Prosciutto wrapped chicken & leek terrine with spiced pears

Main courses

Roast Norfolk turkey & glazed ham served with stuffing
Homemade nut roast with piquillo peppers & herbs

both served with roast potatoes, honey carrots & parsnips with a selection of seasonal green vegetables

Spiced roasted sea bass & salsa Verde
Steak marinade with horseradish & cranberry butter

both served with seasoned new potatoes, sautéed greens with chilli & garlic

Desserts

Christmas pudding with brandy sauce
Homemade brioche & butter pudding served with custard & berries
Selection of cheeses

Christmas buffet menu

For parties up to fifty people we offer a buffet menu.

£12.95 per head. Choose two from both the mains and sides.

Mains

Tuscan seafood stew
Beef bourgeon
Coq au vin

Roasted butternut squash, wild mushrooms &
spinach risotto.

Sides

Rosemary & garlic new potatoes
Saffron rice
Tender stem broccoli with butter

£5.95 per head

Turkey stuffing and cranberry wraps, egg mayo & watercress sandwiches, kettle chips,
coleslaw, & mixed salads