



FESTIVE DINING MENU

1-24 DECEMBER

Festive drink on arrival

Canapé

Roast figs, goat's curd and spiced chutney
Beetroot tartare, horseradish on seeded rye cracker

Starter

House-smoked trout terrine
Lingonberry compote, grilled sourdough
Chestnut velouté, roast butternut squash and sprout tops

Main

Norfolk Bronze turkey, traditionally garnished with roast potatoes, sprouts & bacon, honey carrots, green beans & pigs in blankets
Curried parsnip Wellington, cranberry and Brussels sprouts (v)

Dessert

Christmas pudding with brandy ice cream (vg available)
Mince pies

£100 per person

Book a table