



FESTIVE DINING MENU

1-24 DECEMBER

Festive drink on arrival

Canapé

Roast fig, goat's curd, spiced chutney

Beetroot tartare, horseradish on seeded rye (v)

Starter

House-smoked trout terrine, pickled cucumber, grilled sourdough

Roast butternut squash, sprout tops, chestnut velouté (v)

Main

Norfolk Bronze turkey, traditionally garnished with roast potatoes, sprouts & bacon, honey carrots, green beans, pigs in blankets

Root vegetable Wellington, cranberry stuffing, Brussels sprouts (v)

Dessert

Christmas pudding with brandy ice cream (vg available)

Mince pies

£100 per person

[Book a table](#)