



FESTIVE PRIVATE DINING

1 NOVEMBER - 24 DECEMBER

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
Roast sea trout, wild mushrooms
Root vegetable Wellington, cranberry stuffing, Brussels sprouts (v)

Dessert

Christmas pudding, brandy ice cream (vg available)
Plum & orange trifle
Mince pies

Christmas Package: £190 per person includes:
room hire, welcome glass of champagne, three course meal,
half a bottle of red or white wine, still or sparkling water

Minimum numbers: Little Talland 10 | Talland 18

[Enquire now](#)