

Festive Dinner Menu 2021

2 Course £32_{pp} | 3 Course £40_{pp}

Served from 5:30pm - 9pm
Throughout December for parties of up to 12 in The Dining room*

Starters

Lightly Curried

Pumpkin Soup (V)

coriander, pumpkin seeds, granary roll

Gravlax Tartare (GFA)

with garlic lemon, dill crème fraiche

Cranberry and Goats

Cheese Tartlet (V)

served with a dressed rocket salad

Rosette of Melon (V, GFA)

ginger, port vinaigrette

Homemade Game Terrine (GFA)

quince puree, crispy ciabatta toast

Mains

Roast Norfolk Turkey (GFA)

roast potatoes, chipolatas, cranberry jus

Braised Beef Cheeks (GFA)

creamy polenta and red wine jus

Wild Sea Bass (GFA)

crushed Jersey royals and sauce vierge

Slow Braised Lamb Shank (GFA)

sweet potato, cinnamon mash, roasted root
vegetables, rosemary, and port jus

Wild Mushroom and

Chestnut Pithivier (V)

stilton sauce

Vegan Beetroot and

Shallot Tarte Tatin (VG)

herby new potatoes

*Bowls of seasonal vegetables and
Brussel sprouts for the table*

Desserts

Traditional Christmas Pudding

rum soaked fruits, VSOP
brandy butter cream

Passion Fruit Crème Brûlée (GFA)

ginger snap, clementine sorbet

Santa's Sherry Trifle

mulled wine jelly, topped with
toasted almonds and crushed
Amaretto biscuits

Bailey's Bread and Butter Pudding

chocolate custard

Norfolk Cheeses and Biscuits (V, GFA)

Smoked Dapple, Coppy's Cloud, Wensum
White, Binham Blue, Lincoln Poacher, grapes,
celery, apple chutney

Coffee and Mince Pies

£4.50_{pp}

Please note, this menu is subject to change. *Available from 1st to 30th December 2021. Pre-booking and pre-orders required with a £20 per person non-refundable deposit on booking. Please notify us in advance if you have any dietary intolerances or allergies we should be aware of. Due to our processes we CANNOT 100% guarantee allergen free ingredients or environment. We do our best to remove shot and bones from game & fish, there may however be a small possibility that some remain.