

Festive Lunch Menu 2021

2 Course £28^{pp} | 3 Course £35^{pp}

Served from 12pm - 3pm
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



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



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



Christmas Pudding

VSOP brandy sauce



Santa's Sherry Trifle

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



Bailey's Bread and

Butter Pudding

chocolate custard

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.