

FESTIVE DINING

2ND - 23RD DECEMBER

Our festive menu is packed with delicious dishes designed to get your taste buds tingling so kick back, relax and let us bring you the best of the season...

Winter spiced Hokkaido pumpkin soup

Mushroom and tarragon pate

Seared scallops over parsnip puree and roasted pine nuts

Slow cooked pork belly with caramelised baked fig and stilton over a bed of mixed leaves glazed with sherry honey dressing

Norfolk roast turkey breast
seasonal veg, duck fat roast potatoes, pigs in blankets, parmesan parsnips, sage and onion bread stuffing, Yorkshire pudding and homemade cranberry sauce

Vegan lentil and sweet potato cottage pie
homemade vegan gravy

Parmesan crusted venison loin
roasted butternut squash, truffle mash and kale

Hot honey glazed salmon
sauteed new potatoes, pea puree and wild mushroom

Vegan Pecan Pie with vanilla ice cream

Apple cake with homemade custard

Sticky Toffee pudding with toffee sauce

Rice pudding with black forest cherries

£29.00
2 COURSE

£35.00
3 COURSE

**AVAILABLE FOR GROUPS OF SIX OR MORE
BOOKING AND PRE-ORDER REQUIRED**