

# Christmas menu 2018

Beetroot & pumpkin soup served with ciabatta bread.

Breast of partridge, artichoke hearts, green beans & truffle oil.

Goats cheese & apple croustade.

Smoked salmon, citrus crème fraîche & pickled cucumber.

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Roast Norfolk turkey, stuffing, pigs in blankets, roast potatoes.

Mushroom, celeriac & spinach encroute, pickled walnuts, red currant sauce & roast potatoes.

Short rib of beef, Chablis mustard & carrot purée, Savoy cabbage & roast potatoes.

Pan seared sea trout, olive & caper tapenade, roast pepper sauce & new potatoes.

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Christmas pudding with brandy butter.

Local cheeses served with homemade pickles, biscuits & grapes.

Gluten free Black Forest cheesecake.

Choux buns with chocolate custard & lime syrup.

Our Christmas menu is inclusive so unfortunately you cannot mix and match with our other menus. You will need to pre order from the menu above.

£22.00 for two courses £27.00 for three courses a person.

£10 deposit per person. Minimum booking of four people.