









STARTERS



Soup of the day with warm bread (GF or VGN available)
Prawn cocktail, Marie Rose sauce, baby gem lettuce, lemon, cured cucumber
& tomato tartare (DF, GF)



Chilli tofu, edamame, beansprout salad, with chilli & peanut dressing (DF, GF) Ham hock terrine, blue cheese and parsley, pineapple relish and watercress (GF)



MAINS



Roast Norfolk Turkey, sage & chestnut stuffing, cranberry sauce, roast potatoes, roasted root vegetables, sprouts, Yorkshire pudding & pigs in blankets 8oz Flat iron steak, triple cooked chips, peppercorn sauce, Yorkshire watercress Buddha Bowl - tofu, pomegranate, bulgar wheat, edamame, sunflower seeds, spiced almonds, chimichurri (DF, VGN)



Fillet of haddock with pea and samphire linguine, parmesan and crab fritter (GF)



PUDDINGS



Christmas pudding, rum & raisin ice cream, kirsch cherries Espresso panna cotta, brandy snap & kumquats (GF) Hartington stilton & chutney with celery, grapes and biscuits Winter berry Eton mess with chocolate shavings (GF)



COFFEE, TEA & MINCE PIE £5



AVAILABLE FROM 1ST DECEMBER



2 courses £25 3 courses £32 Please book early to avoid disappointment



