



2019 Christmas Party Menu

Starters

Cauliflower & cheddar soup with croutons & pine nuts (v)

Smoked mackerel paté, pickled cranberries, fennel & crisp Norfolk crunch

Ham hock terrine with spiced apple chutney & toasted sourdough

Mains

Roasted squash & chestnut wellington with celeriac purée, cavolo nero & mushroom sauce (v)

Pan roasted loin of cod with rosemary hasselback potato, leek rondelles, caramelised parsnip purée & white wine cream sauce

Ballotine of chestnut stuffed turkey with all the trimmings

Puddings & Cheese

Dark chocolate delice with Baileys ice cream & peanut brittle

Mulled wine poached pear with oat biscuit & mince pie ice cream

Cheese board (£3 supplement)

£25.00 p.p. Monday to Thursday, £35.00 p.p Friday & Saturday

Served from Monday 18th November to Saturday 21st December 2018

Must be booked in advance. We cater for groups of up to 50 guests.

50% deposit required at time of booking, pre-order 7 days before event.

- Please notify a member of staff of any allergen and dietary requirements
- A discretionary 10% service charge will be added to your bill, which is shared by the whole team