

# Christmas Menu

2 courses £30 / 3 courses £35

Prosecco on arrival for an extra £5 per head

## STARTERS

### Spiced butternut squash soup

toasted pumpkin seeds, parsley oil (VG)

### Oak smoked salmon

capers, lemon & horseradish crème fraîche

### Smoked chicken & ham hock terrine

shallots, parsley, capers, toasted sourdough

## MAINS

### Roast Norfolk Bronze turkey

roast potatoes, sprouts & smoked bacon, chestnuts, roast carrots, bread sauce & turkey gravy

### 6 hour braised ox cheek

creamed potato, buttered cabbage, red wine

### Baked line caught cod loin

pumpkin purée, creamed cabbage, chestnuts, smoked bacon

### Sweet potato & lentil Wellington

kale pesto, crispy sprouts, shaved chestnuts (VG)

## PUDDINGS

### Christmas pudding

brandy butter, custard (V)

### Sticky toffee pudding

vanilla ice cream (V)

### Red wine poached pear

mulled wine syrup, toasted almonds, mascarpone (V)

Add a cheese course for £4/person (V)

Add mince pies & chocolate truffles for £2/person (V)