

Festive Dinner Menu

Starters

Winter Vegetable Soup (ve)

Garlic & Herb Croutons

Festive Pâte

Fig & Date Chutney & Toasted Croûtes

Thai Fishcakes

Pickled Cucumber & Sweet Chilli Sauce

Goats Cheese & Beetroot Bon Bon's (v)

Balsamic Tomato Chutney

Main Courses

Traditional Roast Norfolk Turkey

Last Drop Festive Stuffing, Cumberland Chipolata, Roast Potatoes, Seasonal Vegetables & Pan Gravy

Slow Braised Bowland Beef

Horseradish Creamed Potatoes, Seasonal Vegetables & a Red Wine Sauce

Pan Fried Fillet of Salmon

Herb Diced Potatoes, Winter Greens & a Tartare Hollandaise Sauce

Truffled Cauliflower Steak (ve)

Wild Mushroom Ragu & Crispy Onions

Desserts

Lemon & Orange Cheesecake (v)

Citrus Compote

Dark Chocolate & Cherry Tart (v)

Macerated Cherries & Chantilly Cream

Traditional Christmas Pudding (v)

Brandy Sauce

Gingerbread Crème Brûlée (v)

Homemade Shortbread

Adults & Children 14+ 3 Courses £35.50pp

Children 4-13 3 Courses £17.50pp

Children Under 4 £Free

Please Note: Our kitchens are not a nut free environment. If you have any known food allergies, intolerances or any special dietary requirements, please inform your server who will be pleased to assist you with your menu choices. All of our dishes are served complete, should you wish to change any of them this may incur an additional cost. Some items may subject to seasons and an alternative may be offered. (v) Denotes suitable for Vegetarians. (gf) Denotes Gluten Free. (ve) Denotes suitable for Vegans. Prices include V.A.T. at the prevailing rates.





