

**Festive Menu Tuesday-Saturday 4 courses £39.95**

**Advanced booking & Pre Orders required**

**To Start**

Three onion soup with stilton croutons & crusty roll

Scallops & crispy pork belly on a pea mint puree with a bacon crisp

Potted ham hock terrine & piccalilli with crusty sourdough bread

Grilled pear & blue cheese salad, with a elderflower dressing **VEGAN**

**To follow**

Traditional Christmas dinner, Norfolk turkey with all the trimmings & gravy

Baked hake, oyster mushrooms, spinach, crushed new potatoes, lobster cream sauce

Lamb rump loin, potato terrine, shallot puree & salsify, wild mushroom, red wine jus

Christmas nut roast crumble tart, served with traditional trimmings & gravy **VEGAN**

**To finish**

Christmas pudding & brandy custard

Dark chocolate, sherry & orange truffle

Coconut panna cotta with rum glazed pineapple **VEGAN**

Selection of cheeses, spiced pear, chutney & salted crackers **(supplement £5)**

**To end**

Minced pies & coffee/tea