

DECEMBER SET MENU

STARTERS

Ham Hock & Apricot Terrine

With spiced apple chutney,
sweet mustard and watercress
[GF]

Spiced Coconut & Sweetcorn Soup

With sesame toast
[VE] [GFO]

MAINS

Roast Norfolk Turkey

With mash, roasties, sprouts, maple glazed root
vegetables, proper gravy, stuffing, chipolata
[GFO]

Pan-fried Salmon

With charred leeks, lobster
ravioli, snow peas, parmesan
and truffle carbonara sauce

Mrs R's Cheese & Onion Pie

With mash, roasties, sprouts,
carrots & parsnips and
redcurrant jus
[V]

Malayan Curry

With chickpeas, rice, charred
pak choi and flatbread
[VE] [GFO]

DESSERTS

Christmas Pudding

With muscavado brandy
sauce and cranberries
[V] [GFO] [VEO]

Apple Pie Parcel

With cinnamon ice cream and
toasted almonds
[V]

TWO COURSES £28
THREE COURSES £35

Available in The Dining Room for any size party.
Full menu also available.