

CHRISTMAS DAY

THREE COURSES 89.95

CHILDRENS MENU AVAILABLE 45.00 | For Children Up To Twelve Years Old Only

Available 25 December 2020 Only

TO START

ROAST PARSNIP & APPLE SOUP^{(V)(OG)}(1, 7)

with parsnip crisps, crispy sprouts, warm bread & salted butter

CONFIT DUCK TERRINE^(OG)(1, 3, 12)

with celeriac remoulade & balsamic truffle dressing

SOMERSET BRIE^(V)(1, 3, 7)

deep fried & served with cranberry sauce & artisan bread

LUXURY PRAWN COCKTAIL^(OG)(1, 2, 3, 4, 7, 9, 10)

with marie rose sauce, iceberg lettuce, topped with a king prawn crevette

SHALLOT, ONION & BRANDY TART^(VG)(1, 12)

with toasted sunflower seeds & balsamic glaze

TO FOLLOW

TRADITIONAL ROAST NORFOLK TURKEY^(OG)(1, 3, 7, 12)

with pig in blanket, pork & cranberry stuffing, roast potatoes, yorkshire pudding, seasonal vegetables & rich turkey gravy

30 DAY DRIED AGED ENGLISH SIRLOIN OF BEEF^(OG)(1, 3, 7, 12)

with carrot & swede purée, roast potatoes, seasonal vegetables, yorkshire pudding & red wine jus

ROAST LEG OF SALT MARSH LAMB^(OG)(1, 3, 7, 12)

with ratatouille, roast potatoes, seasonal vegetables, yorkshire pudding & rosemary gravy

SALMON EN CROUTE^(1, 4, 7, 12)

with buttered new potatoes, seasonal vegetables & creamy white wine sauce

SAGE & APRICOT NUT ROAST^(VG)(1, 8)

with roast potatoes, seasonal vegetables & rich gravy

TO FINISH

FESTIVE CHRISTMAS PUDDING^(OVG)(1, 7, 12)

with brandy cream & winter berry compote

TRIO OF CHOCOLATE^{(V)(GF)}(3, 7)

milk chocolate mousse, double chocolate brownie & white chocolate & raspberry ice cream with honeycomb & berry compote

BRIOCHE & BUTTER PUDDING^(V)(1, 3, 7, 12)

with calvados soaked apricots & sultanas with crème anglaise

BAILEYS® CRÈME BRÛLÉE^(V)(1, 3, 7, 12)

with white chocolate shortbread

BRITISH CHEESE SELECTION^(V)(1, 7, 9, 12)

with crackers, celery, grapes & house chutney

Substitutions from our childrens menu are not permitted.

For booked and pre-ordered tables only. A non-refundable £15 deposit per person to be paid at time of booking
Full Payment Required By 7 December, Pre-Order Required By 9 December Or Upon Booking If After This Date

A 10% service charge will be added to all bookings

All customers under the age of 25 will require ID to purchase alcoholic beverages. Please be advised that sittings are for a maximum of two hours
Pre-dinner drinks may be undertaken at the bar a minimum of half an hour prior to your allotted seating time

ALLERGEN MENU KEY

1 CEREALS CONTAINING GLUTEN (RYE, WHEAT, BARLEY ETC) 2 CRUSTACEANS (PRAWNS, LOBSTER ETC) 3 EGGS 4 FISH 5 PEANUTS 6 SOYBEANS 7 MILK (DAIRY)
8 NUTS (ALMONDS, HAZELNUTS, WALNUTS, BRAZIL NUTS ETC) 9 CELERY 10 MUSTARD 11 SESAME 12 SULPHUR DIOXIDES 13 LUPIN 14 MOLLUSCS

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE (OG) OPTIONAL GLUTEN FREE (OVG) OPTIONAL VEGAN

ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS, CEREALS CONTAINING GLUTEN AND OTHER ALLERGENS ARE PRESENT.

OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE NOTIFY YOUR WAITER PRIOR TO ORDERING.

FULL ALLERGEN INFORMATION AVAILABLE UPON REQUEST. GAME DISHES MAY CONTAIN SHOT, FISH & CHICKEN DISHES MAY CONTAIN BONES. SOME OF OUR DISHES CONTAIN ALCOHOL,
PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION.