

Christmas Cheer & Party Night Menu

Starters

Prawn Cocktail (GFO)

Granary bread, pea shoots, amaranth

Chicken Liver & Cognac Pâté (GFO)

Spiced tomato chutney, crusty roll

Marinated Artichoke, Olive & Sun-blushed Tomato Salad (VE) (GF)

Balsamic dressing

Spiced Parsnip Soup (V) (VEO) (GFO)

Vegetable crisps, crusty roll, Netherend farm butter

Mains

Roast Topside of Beef (GFO)

Roasted potatoes, honey roasted vegetables, sprouts, Yorkshire pudding, red wine gravy

Roasted Breast of Norfolk Turkey (GFO)

Roasted potatoes, honey-roasted vegetables, sprouts, Musk's cranberry chipolata, Yorkshire pudding, red wine gravy

Chicken Supreme (GF)

Ratatouille, sautéed potatoes, tenderstem broccoli, tarragon velouté

Pan-Roasted Hake (GF)

Braised fennel, sauté potatoes, tenderstem broccoli, romesco sauce

Gnocchi Cacio e Pepe (V) (VEO)

Flat-leaf parsley, freshly ground black pepper, parmesan, beurre noisette

Desserts

Christmas Pudding (V) (GFO)

Brandy sauce, redcurrants

Crème Brûlée Cheesecake (V)

Raspberry coulis, clotted cream ice cream

Selection of British Cheeses (GFO)

Fudge's crackers, grapes, red onion chutney, quince jelly

Lemon Tart

Crème fraîche, freeze-dried raspberries

Mixed Yarde Farm Dairy Ice Creams & Sorbets (V) (GF) (VEO)

Tea, Coffee & Mince Pies

Dietary key:

(V) Vegetarian, (VE) Vegan, (VEO) Vegan option available, (GF) Gluten-free, (GFO) Gluten free option, (DFO) Dairy free option.

Please advise our team of any allergies or dietary requirements; gluten-free bread available on request.