



CHRISTMAS DAY MENU

95.00 Adults | 40.00 Kids (10 and under)
10.00 deposit per person to secure your booking

TO BEGIN

Wild mushroom soup *herb oil (vg)*

Crispy calamari *lemon mayonnaise*

Bayonne ham *celeriac remoulade*

Prawn cocktail *Marie Rose sauce*

THE MAIN SHOW

Traditional black feathered Norfolk turkey *all the trimmings*

Fillet of cod *creamed potatoes, mussels, saffron sauce*

Vegan nut roast *root vegetables, roast potatoes, vegan gravy (vg)*

King prawn linguine *tomato and chilli sauce*

Roast scotch beef *all the trimmings*



A SWEET FINISH

Warm chocolate fondant *vanilla ice cream*

Vanilla cheesecake *fruit compote*

Selection of seasonal sorbets *(vg)*

Christmas pudding *brandy custard*



All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. A 14.5% compulsory service charge will be added to your bill, with thanks.