



CHRISTMAS MENU 2025

Available 1st to 24th December

STARTERS

Curried Butternut Squash Soup with Curry Oil, Homemade Focaccia

Crispy Duck Leg with Hoisin, Port & Orange Glaze, Dressed Leaves & Melba Toast

Prawn & Marie Rose Tian, Brown Bread & Butter

Sauté Mushrooms in Garlic, Thyme & Brandy Sauce on Toasted Focaccia, Shaved Parmesan & Herb Oil

MAINS

Roast Norfolk Turkey Breast with Sage & Onion Ballantine, Chipolata wrapped in Streaky Bacon, Dripping Roast Potatoes, Sauté Brussel Sprouts, Roasted Roots and Proper Gravy & Bread Sauce

Roasted Haddock Fillet, Prawn & Spinach Duxelle, White Wine & Tarragon Cream Sauce, Pilau Rice

Braised Beef Brisket Shortcrust Pie, Brussels Bubble & Squeak Potato Cake, Roasted Roots, Madeira Gravy

Courgette & Lemon Zest Linguine, Basil Pesto, topped with a Poached Egg

DESSERTS

Christmas Plum Pudding, Brandy Sauce

Cherry & Rose Water Macaroon Tart

Baileys & White Chocolate Bread & Butter Pudding, Flambé Banana & Caramel Sauce

Lemon & Lime Posset, Homemade Shortbread

Selection of Local Cheeses, Celery, Biscuits & Chutney

3 Course £35.95, 2 Course £28.95

Bookings only – please return your booking form via email or reception with a
£10 deposit per person to secure your booking.