



3 Courses

STARTERS

A SHARING PLATTER - ALL OF THE BELOW SERVED WITH WARM CIABATTA

PIGS IN BLANKETS: IN A STICKY CIDER, HONEY & MUSTARD GLAZE

CLASSIC SAUSAGE ROLLS: IN PUFF PASTRY

POPCORN BRIE: WITH CRANBERRY SAUCE

CHESTNUT, BUTTON & FIELD MUSHROOMS (GF) (V OPTION AVAILABLE) SAUTÉED IN TARRAGON, CREAM AND BRANDY

MINI FISH & CHIPS: WITH TARTARE SAUCE

PAPRIKA PULLED CHICKEN: (GF) WITH CRISPY POTATOES

MAIN COURSE

NORFOLK TURKEY & SMOKED BACON PIE: WITH CHAMP MASH, HONEY-ROASTED ROOT VEGETABLES AND GRAVY

BEETROOT, CARROT & PARSNIP PIE: (V & GF) WITH A SAGE & ONION CRUST WITH CHAMP MASH, ROASTED ROOT VEGETABLES AND GRAVY

SLOW-COOKED PORK BELLY: (GF) WITH DAUPHINOISE POTATOES, BRAISED RED CABBAGE, WATERCRESS AND RED WINE GRAVY

PAN-FRIED FILLET OF SEA BASS: (GF) WITH PRAWN & PROSECCO RISOTTO

HALLOUMI & WINTER VEGETABLE WELLINGTON: WITH CHAMP MASH, HONEY-ROASTED ROOT VEGETABLES AND GRAVY

PUDDING

LEMON DRIZZLE CAKE: (GF) WITH CRÈME FRAÎCHE AND RASPBERRY SAUCE

TRADITIONAL CHRISTMAS PUDDING

SPICED CHOCOLATE TORTE: (V) WITH BOOZY CHERRIES AND AMARETTO SAUCE

ENGLISH CHEESE SELECTION: WITH OAT BISCUITS

V - Vegan, GF - Gluten Free