



## Christmas Fayre Menu

Available lunchtimes & evenings throughout December  
£23.95 per person  
Pre-order required

### Starters

#### v Winter Vegetable Soup

A delicious soup made with finest fresh seasonal ingredients served with a wedge of bread and butter

#### Prawn Cocktail

Succulent prawns served in a classic marie rose sauce & fresh crisp salad

#### vv Festive Melon©

Garnished with fruit and raspberry coulis

#### Lemon chicken skewers

Chicken in a tangy lemongrass and ginger marinade, served with crisp salad and a tomato and chilli jam

#### V Tomato & Mozzarella salad©

Beef tomatoes entwined with buffalo mozzarella drizzled in a basil oil and cracked black pepper

### Main Courses

Served with New & Roast Potatoes and Fresh Market Vegetables

#### Chicken Diane

A breast of chicken smothered in a creamy sauce made with brandy, mustard, onions, mushrooms and cream

#### Roast Breast of Norfolk Turkey

Served with seasonal stuffing, chipolata sausage and cranberry sauce

#### Cod loin with Parsley sauce©

Loin of cod lightly poached and served in a parsley sauce

#### Traditional Roast Beef

Lean & tender roast beef topped with a yorkshire pudding and a rich gravy

#### vv Vegan Three Bean Chili ©

butter beans, red kidney beans and chick peas simmered in a spicy sauce with aubergines, courgettes, peppers, onions and tomatoes served with white rice

#### v Roasted Mediterranean Vegetable Risotto©

roasted vegetables with sun blush tomatoes in a rich white wine and creamy tomato sauce

### For Dessert

#### Traditional Christmas Pudding

A succulent plum pudding masked in a delicious brandy sauce

#### Deep Dish Apple Pie

Chunky apples encased in a mouth watering pastry served warm with custard

#### Sticky Chocolate and Orange Cake

Orange infused sponge with a dark chocolate frosting served with freshly whipped cream

#### Honeycomb Cheesecake

A chocolate and crunchie honeycomb nugget topped vanilla cheesecake on a crunchie biscuit base served with toffee sauce and freshly whipped cream

#### White Chocolate and Raspberry Roulade©

A rolled iced meringue entwined with frozen cream, raspberry and white chocolate served with freshly whipped cream and raspberry coulis

## Christmas Day Menu

Sittings from 12noon - 4.00pm  
Adults £65.00 Children (under 12) £32.50

### Starters

#### Soup of the Day

Served with freshly baked bread & butter

#### Prawn Cocktail

Succulent prawns served in a classic marie rose sauce & fresh crisp salad

#### vv Festive Melon©

Garnished with fruit and raspberry coulis

### Main Courses

Served with New & Roast Potatoes and Fresh Market Vegetables

#### Roast Breast of Norfolk Turkey

Served with seasonal stuffing, chipolata sausage, roasted parsnips and cranberry sauce

#### Traditional Roast British Beef

Tender slices of beef served with Yorkshire pudding, roasted parsnips and horseradish sauce

#### Roast Leg of Lamb

Tender slices of lamb served with Yorkshire Pudding and mint sauce

#### Fillet of Salmon with Lemon & Coriander Sauce©

A boneless fillet of salmon lightly poached and served with a delicate lemon & coriander sauce

#### Chicken Diane

A breast of chicken smothered in a creamy sauce made with brandy, mustard, onions, mushrooms and cream

#### vv Vegan Three Bean Chili ©

butter beans, red kidney beans and chick peas simmered in a spicy sauce with aubergines, courgettes, peppers, onions and tomatoes served with white rice

#### v Roasted Mediterranean Vegetable Risotto©

roasted vegetables with sun blush tomatoes in a rich white wine and creamy tomato sauce

### For Dessert

#### Traditional Christmas Pudding

A succulent plum pudding masked in a delicious brandy sauce

#### Deep Dish Apple Pie

Chunky apples encased in a mouth watering pastry served warm with custard

#### Sticky Chocolate and Orange Cake

Orange infused sponge with a dark chocolate frosting served with freshly whipped cream

#### Honeycomb Cheesecake

A chocolate and crunchie honeycomb nugget topped vanilla cheesecake on a crunchie biscuit base served with toffee sauce and freshly whipped cream

#### White Chocolate and Raspberry Roulade©

A rolled iced meringue entwined with frozen cream, raspberry and white chocolate served with freshly whipped cream and raspberry coulis

### Freshly Filtered Coffee & Petit Fours

## BOXING DAY & NEW YEARS DAY

An ideal time to meet & eat with family & friends. Enjoy one, two or three courses from our delicious December A la Carte menu.

## New Years Eve Menu

Sittings from 7:00pm - Pre-order required  
£35.00 per person

### Starters

#### Soup of the Day

Served with fresh bread. Ask for today's choice

#### V Tomato & Mozzarella salad©

Beef tomatoes entwined with buffalo mozzarella drizzled in a basil oil and cracked black pepper

#### Lemon grass chicken skewers

Chicken in a tangy lemon grass and ginger marinade, served with crisp salad and a tomato and chilli jam

#### vv Festive Melon©

Garnished with fruit and raspberry coulis

#### Prawn Cocktail

Succulent prawns served in a classic marie rose sauce & fresh crisp salad

#### v Creamy Garlic Mushrooms

Mushrooms served in a creamy sauce made with double cream, tomato puree and fresh garlic drizzled on a slice of fresh garlic bread and accompanied with a crisp salad

### Main Courses

Served with New Potatoes, Chips and Fresh Market Vegetables

#### French Trimmed Rack of Lamb©

French trimmed lamb served delicately pink with a mint gravy

#### Fillet of Salmon with Lemon & Coriander Sauce©

A boneless fillet of salmon lightly poached and served with a delicate lemon & coriander sauce

#### Chicken Diane

A breast of chicken smothered in a creamy sauce made with brandy, mustard, onions, mushrooms and cream

#### 8oz Rump Steak ©

A tasty steak cooked to your liking and served with mushrooms and a choice of pepper or stilton sauce (pepper sauce is not gluten free)

#### Braised Beef

Lean & tender 8oz beef steak gently braised with onions and served with a rich beef gravy on a bed of mash

#### vv Vegan Three Bean Chili ©

butter beans, red kidney beans and chick peas simmered in a spicy sauce with aubergines, courgettes, peppers, onions and tomatoes served with white rice

#### v Roasted Mediterranean Vegetable Risotto©

roasted vegetables with sun blush tomatoes in a rich white wine and creamy tomato sauce

### For Dessert

#### Sticky Chocolate and Orange Cake

Orange infused sponge with a dark chocolate frosting served with freshly whipped cream

#### Honeycomb Cheesecake

A chocolate and crunchie honeycomb nugget topped vanilla cheesecake on a crunchie biscuit base served with toffee sauce and freshly whipped cream

#### White Chocolate and Raspberry Roulade©

A rolled iced meringue entwined with frozen cream, raspberry and white chocolate served with freshly whipped cream and raspberry coulis

#### Hot Black Cherries©

Black cherry sauce layered with clotted cream ice cream and topped with freshly whipped cream

#### Cheese & Biscuits

Selection of cheese and biscuits served with grapes and chutney

If you have any allergies or special dietary requirements please speak to a member of our staff

## 5 GREAT PUBS TO VISIT THIS CHRISTMAS

If you are looking for somewhere special to grab a bite to eat or enjoy a drink with friends, here are five super pubs offering something for everyone this Christmas



### CHRISTMAS A LA CARTE MENU

Our full a la carte menu will be available throughout December for parties of up to 10 guests. Parties of 10 or more must order and preselect from the Christmas Fayre menu. Smaller parties are welcome to preselect from the Christmas Fayre.

### LUNCHTIME SPECIAL

Served Monday-Friday, 12 noon - 3pm  
2 courses £11.25 3 courses £13.75

### Starters

#### v Winter Vegetable Soup

A delicious soup made with finest fresh seasonal ingredients

#### v Festive Melon©

Garnished with fruit and raspberry coulis

### Main Courses

#### Roast Breast of Norfolk Turkey

Served with seasonal stuffing, chipolata sausage and cranberry sauce

#### Traditional Roast British Beef

Tender slices of beef served with Yorkshire pudding

#### v Roasted Mediterranean Vegetable Risotto©

Roasted vegetables with sun blush tomatoes in a rich white wine and creamy tomato sauce

### For Dessert

#### Deep Dish Apple Pie

Chunky apples encased in a mouth watering pastry served warm with custard

#### White Chocolate and Raspberry Roulade©

A rolled iced meringue entwined with frozen cream, raspberry and white, served with freshly whipped cream and raspberry coulis

#### Traditional Christmas Pudding

A succulent plum pudding masked in a delicious brandy sauce