FESTIVE SET MENU

Two Courses - £21.95 | Three Courses £25.95



Classic prawn cocktail, Marie rose sauce, lemon, brown bread (CR,D,E,G,M)

 $\label{eq:constant} Roasted\ parsnip\ soup,\ hot\ honey,\ sourdough\ \ \ (\hbox{\scriptsize G,V,VG})\ \ \textbf{Vegan\ without\ butter}$

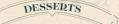
Pork & wild mushroom terrine, piccalilli, grilled sourdough (C,E,M,G)



Roast Norfolk turkey breast, chestnut & orange stuffed leg, seasonal accompaniments (d.e.g., N,s)

Roasted pepper & feta cheese frittata, herb salad, parmentier potatoes $_{(D,E,V)}$

Roast loin of cod, clam & bacon chowder, toasted hazelnuts (C,D,F,MO,N)



 $Traditional\ Christmas\ pudding,\ brandy\ custard\ \ {\scriptstyle (D,E,G,N)}$

Lemon meringue tart, clotted cream (D,E,G)

Chocolate & orange torte, honeycomb (D,E,SY)



Skinny fries (v) - Roasted sprouts, chestnuts & pancetta (d) - Mac 'n' cheese (d,e,g) - Seasonal veg (d,v) - Tossed mixed salad (M,s,vg) - Skinny fries, rosemary salt, paprika mayo (e,v) - Honey roast parsnips (d,v) - All

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help. All prices include VAT.

Available Monday-Friday 12-3pm & Monday-Thursday 5pm-8.30pm Monday 24th November until Friday 19th December