

Three Courses £25.95



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

Roasted parsnip soup, hot honey, sourdough (GVVG) Vegan without butter

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



Roast Norfolk turkey breast, chestnut & orange stuffed leg, seasonal accompaniments (D,E,G,N,S)

Roasted pepper & feta cheese frittata, herb salad, parmentier potatoes

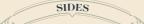
Roast loin of cod, clam & bacon chowder, toasted hazelnuts (C,D,F,MO,N)



Traditional Christmas pudding, brandy custard (D,E,G,N)

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

Chocolate & orange torte, honeycomb (sy,vg)



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 5

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.

> A discretionary service charge of 10% will be added to your table. Available Monday-Friday 12-3pm & Monday-Thursday 5pm-8.30pm Monday 24th November until Friday 19th December