

DECEMBER FESTIVE MENU

Available Tuesday to Saturdays, lunchtime & dinner
from 1st to 23rd December

Assiette of Seafood

Greenland Prawns, Quenelle of Crab, Oak Smoked Salmon, Mediterranean King Prawn

Devilled Wild Mushrooms on Toasted Brioche

Monkfish Goujons in a Tempura Batter

Chilli & Soy Sauce

Chicken Liver Pate

Red Onion Chutney & Toasted Brioche

Moules Mariniere

Norfolk Mussels, Garlic, Onion, White Wine & finished with Cream



Traditional Roast Norfolk Turkey

Sage & Onion Stuffing, Chipolata & Bacon, Roast &
New Potatoes, Fresh Vegetables & Gravy

Char-grilled 10 oz Sirloin Steak

28-day Dry Aged Herefordshire Beef, Button Mushrooms & Tomato,
Chunky Chips & Peas

Pan-fried Duck Breast, Hoi Sin Sauce

Spring Onion Galette, stir-fired Broccoli & Pak choi

Fresh Salmon & Smoked Haddock Thermidor

Mashed Potatoes & Spinach

Pan-fried Wild Halibut Garlic & Prawn Butter

Crushed New Potatoes & Samphire

Home-made Cranberry & Nut Roast (v)

Mashed Potatoes, Fresh Vegetables & Gravy



Karen's Homemade Desserts

Traditional Christmas Pudding & Brandy Sauce

Sticky Toffee Pudding

Salt Caramel Ice Cream & Toffee Sauce

White Chocolate & Raspberry Cheesecake

Vanilla Ice Cream

Espresso Crème Brulee

Brownie & Fresh Cream

Coffee & Mints

£29.50 per person

A deposit of £5.00 per person is required at the time of booking

