



Pre-Christmas Lunch Menu

Chicken Liver Parfait
Spiced Chutney and Toasted Brioche

Pumpkin Soup
Marmite and Monty's Ale Welsh Rarebit

Cured Chalk Stream Trout
Whipped Horseradish, Pickled Cucumber and Sourdough Croutons

Roast Crown of Norfolk Brown Turkey
Pigs in Blankets, All the Trimmings and Cranberry Sauce

Braised Beef Feather Blade
Smoked Mashed Potato, Braised Red Cabbage, Madeira Jus

Fillet of South Coast Plaice
Braised Fennel, Chard, Grape and Vermouth Velouté

Roscoff Onion Pithivier
Butternut Squash, Kale, Black Garlic

Traditional Christmas pudding
Brandy Sauce

English Very Berry Sherry Trifle

Chocolate Cremeux,
Kirsch, Cherry Sorbet

Selection of Cheeses and Chutney
As a dessert - £10 per person supplement
As a separate course - £20 per person supplement

Fair Trade Cafetière Coffee or Loose-Leaf Tea

Three Course £40 per Person

Bookings must be made for a minimum of 8 guests
We kindly ask for a pre order from the menu two weeks before your event

We are happy to cater for any dietary requirements on request
If you require information regarding the presence of allergens in any of our food or drink, please ask.
Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.