



## FESTIVE MENU 2023

### Starters

Peppered venison carpaccio, pickled red cabbage, parsnip crisps

“Prawn cocktail”, cucumber, spicy Bloody Mary sorbet

Three cheese & leek arancini, pickled walnut ketchup (v/ve)

### Mains

Norfolk Bronze roast turkey, stuffing, pigs in blankets, roast potatoes, honey roast vegetables, sweet & sour bacon sprouts, turkey jus

Whole grilled fish of the day, mussels, confit potato, leek & samphire, white wine, dill & lemon cream sauce

Wild mushroom Wellington, truffle & tarragon cream sauce, sweet & sour sprouts, mustard mash

### Desserts

Vanilla crème brûlée, cranberries, caramelised white chocolate

Mulled poached pear, yogurt sorbet, spiced ginger cake

Mince pie affogato – sherry spiked espresso, mince pie, vanilla ice cream

Chocolate delice, blood orange segs, honeycomb, blood orange sorbet

*£39 per person for 3 courses*

*Add our Festive Cocktail for £8 per guest*