



FESTIVE MENU

STARTERS

HEARTY VEGETABLE & BARLEY BROTH
Truffle Croutons

SMOKED SALMON & PRAWN COCKTAIL
Artisan Bread

CHICKEN LIVER PATE
Pear & Fig Chutney, Pickled Shallots, Lavash Bread

CARAMELISED RED ONION
Goat Cheese Tarte Tatin

MAINS

TRADITIONAL NORFOLK ROAST TURKEY
Pigs in Blankets, Sage Stuffing, Port & Cranberry Sauce

PAPWORTH'S BEEF EN CROUTE
Madeira & Truffle Jus

(Meat proteins served with Market Vegetables, Goose Fat Roast Potatoes and Honey Glazed Parsnips)

SEARED SEABASS
Baby Shrimp Sauce, Pickled Lemons

WINTER WILD MUSHROOM RISOTTO
Rocket Leaves, Pomegranite Kennels

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
Brandy Sauce, Whipped Butter

CHOCOLATE YULE LOG
Chocolate Sauce, Vanilla Ice-Cream

BAKED CITRUS TART
Red Berry Fruits, Bourbon Vanilla Ice-Cream

NORFOLK ARTISAN CHEESE AND HOUSE MADE CRACKERS
(Nominal fee of £2.50)

WARM MINCE PIES
Brandy Butter, Coffee, Tea

2 COURSES – £31.00 3 COURSES – £36.00

Gluten Free options available, check with your server

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal before placing your order
Thank you.

