

FESTIVE SET MENU

Available 24th November to 30th December 2025 Two course £28 per person | Three-course £32 per person

TO START

Spiced pumpkin and lentil soup Pumpkin and lentils with a touch of spice

Baked camembert with roasted walnut and rosemary oil Served with sourdough bread

MAIN COURSES

Black Norfolk roast turkey Honey-glazed Brussels sprouts and heritage carrots, pancettawrapped wild boar and apple sausage, roast potatoes, lemon, shallot and thyme stuffing, served with turkey reduction

Pan-fried salmon Roasted beetroot, grilled asparagus and truffle mashed potato

Wild mushroom risotto (V) Creamy risotto with wild mushrooms and parmesan shavings

DESSERTS

Traditional Christmas pudding Served with warm brandy sauce

Baked cherry, chocolate & coconut slice (VE) Swirled with cherry sauce and finished with a chocolate topping

