

Festive Party

Menu

3 courses for £26.95

*for parties of
10 or more people*



Starter

Spiced Butternut Squash Soup – pistachio pesto, crème fraiche (n)(v)(gfo)

Twice Baked Binham Blue Souffle – pear & walnut salad (n)(v)(gf)

Home Smoked Salmon – pickled vegetables, citrus puree, lemon gel (gf)

Game Terrine – redcurrant chutney, orange salad, crostini (gfo)

Main Course

Pan Roast Hake – braised baby veggies, purple potatoes, white wine sauce (gf)

Mushroom & Baron Bigod Wellington – mushroom puree,
saffron potatoes, red cabbage (v)

Slow Braised Feather Blade Beef –
Beetroot mille feuille, broccoli, red wine jus (gf)

Fleece Roast Turkey – stuffed and rolled turkey breast & leg,
fondant potato, cauliflower cheese puree, roasted root veggies
sautéed sprouts, port jus (n)(gfo)

Puddings (v)

Crème Brulee – poached figs, gingerbread (gf)

Cranberry & Clementine Trifle – Chantilly cream, orange sorbet

Chocolate & Cherry Mousse Cake – amaretto poached cherries, pistachio tuile (n)

Homemade Traditional Christmas Pudding – brandy butter (n)

Local Cheese Board – biscuits, apple, celery, chutney (gfo) (£2.50 supplement)

**A deposit of £10.00 per person and a
pre-order is required.**

Festive children's menu is also available on request

Our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are used and our main menu descriptions do not include all ingredients. Please ask a member of the team if you require assistance.

(v)=vegetarian (vo)= vegetarian option (gf)=gluten free (gfo)=gluten free option (n)=contains nuts
We can cater for most dietary requirements and have a vegan menu available



Festive Vegan & Dairy Free Menu

Starter

Spiced Butternut Squash Soup – pistachio pesto, toasted seeds (n)(gf)

Main Course

Mushroom & Walnut Parcel – beetroot puree, roasted root vegetables, saffron barrel potatoes (n)

Puddings

Poached Figs – chocolate soil, orange sorbet, dairy free ice cream, amaretto syrup

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Please ask a member of the team if you require any further assistance.

(v)=vegetarian (vo)= vegetarian option (gf)=gluten free (gfo)=gluten free option (n)=contains nuts (no)=nut option



Festive Children's Menu

Starter

Spiced Butternut Squash Soup – pistachio pesto, crème fraiche (n)(v)

Game Terrine – redcurrant chutney, orange salad (gfo)

Main Course

Fleece Roast Turkey – stuffed and rolled turkey breast & leg
pan roast new potatoes, roasted root veggies, sprouts, gravy (gfo)

Mushroom & Walnut Parcel – beetroot puree, broccoli
saffron barrel potatoes (v)(n)

Beef Burger -

hand cut chips, onion rings, gherkin (with or without cheese (gfo))

Mini Fish & Chips -

mushy or garden peas, tartare sauce (gfo)

Puddings

Christmas Pudding Sundae

Sticky Toffee Pudding

2 courses £9.95

or

3 courses for £12.95

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