

Starters

French Onion Soup

French onion soup with a toasted cheese croute

Christmas Croquette

Braised turkey and fresh herb croquette with a sticky cranberry sauce

Beetroot and Balsamic Sweet Salad

Glazed, pickled and fresh beetroots, balsamic and wholegrain mustard, dressed pea shoot salad

Mackerel Pâté

Smoked mackerel & cracked black pepper pâté, chive, crème fraiche, pickled shallots and toasted sourdough

Scallop St Jacques (£5 supplement)

Queen scallop, mash potato, parmesan and a fish mornay sauce

Mains

Atlantic Halibut Supreme

Roasted Tronçon of halibut, mash potato and a lemon butter sauce

Beef Cheek

Braised beef cheek, mash potato, wilted spinach and red wine jus

Chicken Chasseur

Pan fried chicken supreme, with a mushroom, shallot and red wine sauce, and fresh tarragon

Butternut Squash And Sweet Potato Bake (v)

Roasted butternut squash and sweet potato, red onion, and chilli in a rich Pomodoro sauce

Surf And Turf (£10 supplement)

8oz Sirloin Steak, garlic marinated king prawns, roasted tomato, field mushroom and chips

Magret Of Duck

Roast duck breast, stewed smoked bacon infused lentils and a sweet bitter jus

Pesto And Parmesan Caesar Salad

Nut free pesto and anchovy dressed cos lettuce, seasoned croutons and parmesan

Christmas Dinner With All The Trimmings

Norfolk roast Turkey with roast potatoes, honey glazed sprouts and parsnips, buttered seasonal veg, pig in blanket and cranberry stuffing and our winter jus

Christmas Dinner Extras

Yorkshire Pudding 1.00 Roast Potatoes 2.95 Seasonal Vegetables 2.95 Winter Sprouts 2.95

Roasted Parsnips 2.95 Honey Glazed Carrots 2.95 Cranberry Stuffing 3.95 Chipolatas 3.95

Sides & Sauces

Sauces 1.95 - Mushroom, BBQ, Peppercorn, Red Wine Gravy

*Chips 2.95 Cheesy Chips 3.50 Mash 2.95 New Potatoes 2.95 Mixed Veg 2.95 Spinach 3.50 Side Salad 3.50 Onion Rings 3.50 Mini Caesar 3.95
Bread And Butter 1.95*

Christmas Cheese Course (£10 supplement))

A selection of English and continental cheese, mixed water biscuits and cheese crackers, celery and grapes

Desserts

Lemon Meringue Tart

Sweet short crust, lemon curd tart, crisp French meringue, fruit compote

Christmas Pudding

A classic brandy infused Christmas pudding, black treacle and custard

Black Forrestmisu

Coffee and cherry syrup soaked Chocolate sponge, vanilla whipped mascarpone, cream cheese mousse

Peach And Apricot Crumble

Stewed peaches and macerated apricots, sweet crumble and ice cream

Mixed Ice Cream

A selection of scoops of your choice, vanilla, chocolate or strawberry

Sorbet

Mixed house sorbets, Christmas tuille

Items are subject to availability and prices may vary due to market prices. Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Allergen information is available on request from your server