





# Christmas MENU



## STARTERS

Duck liver pate with onion marmalade and  
toasted brioche

Smoked Salmon with herb cream cheese and  
brown bread

Pigeon breast with sauté potatoes bacon  
spinach and hazelnut dressing

Fried Camembert with cranberry compote

## MAINS

Roast Turkey, stuffing, roast potatoes,  
mixed veg and gravy

Grilled cod, bubble and squeak with tarragon  
mussel sauce

Roast Beef, Yorkshire pudding, roast potatoes,  
mixed veg and gravy

Pumpkin and sage tart, mixed veg and  
roast potatoes

## DESSERTS

Christmas pudding with brandy butter  
Chocolate Ammereto tart

Spiced cheesecake with blackberry and pear  
compote

Cheese plate of Norfolk dapple, binham blue  
and Norfolk white lady



## Option one:



2 Courses

£19.95 per person

*(Served for Lunch only)*

## Option two:

3 Courses

£24.95 per person

**includes Tea or Coffee**

*(Served for Lunch & Dinner)*

## Option three:

2 Courses

£24.95 per person

**includes Mulled Wine**

**and Mince Pies**

*(Served for Lunch & Dinner)*

## Option four:


3 Courses

£29.95 per person


**includes Mulled Wine**

**and Mince Pies**

*(Served for Lunch & Dinner)*



## How to Book your meal



Our dining area will be festively  
decorated from 28th November and we  
are taking Christmas Party Bookings for  
dates from the 28th November until the  
24th December 2011.

Please complete the appropriate booking  
form and return to us with  
a non-refundable deposit of  
£10 per person after checking availability  
and reserving your table.

We do not serve Christmas Day Lunch,  
but are open for drinks.

We will be closed  
Christmas Day Evening.



## BOXING DAY LUNCH

is available from our normal  
blackboard selection.

*Booking early is essential.*