



CHRISTMAS MENU 2026

Available 1st to 24th December

STARTERS

Curried Parsnip Soup with a Parmesan Croute, Homemade Focaccia (GFO/V)

Crispy Duck Leg with Hoisin, Port & Orange Glaze, Dressed Leaves

Prawn & Marie Rose Tian, Brown Bread & Butter (GFO)



Sauté Mushrooms in Garlic, Thyme & Brandy Sauce on Toasted Focaccia, Shaved Parmesan & Herb Oil (V)

MAINS

Roast Norfolk Turkey Breast with Sage & Onion Ballantine, Chipolata wrapped in Streaky Bacon, Dripping Roast Potatoes, Yorkshire Pudding, Trio of Greens, Roasted Carrots, Proper Gravy (GFO)

Roasted Haddock Fillet, Prawn & Spinach Duxelle, White Wine & Tarragon Cream Sauce, Pilau Rice (GFO)

Braised Lamb Shank, Rosemary, Garlic & Redcurrant Sauce, Celeriac & Potato Mash, Trio of Greens (GFO)

Roasted Root Vegetables and Sage & Onion Stuffing Filo Pastry Roulade, Trio of Greens, Proper Gravy (V/Vg)



DESSERTS

Christmas Plum Pudding, Brandy Sauce (GFO/V)

Dark Chocolate & Orange Bread & Butter Pudding, Milk Chocolate Sparkle Shard, Pouring Cream (V)

Lemon & Raspberry Tiramisu with Limoncello & Raspberry Glaze (V)

Selection of Local Cheeses, Celery, Biscuits & Chutney (GFO/V)

3 Course £35.95, 2 Course £28.95

Bookings only – please return your booking form via email or reception with a
£10 deposit per person to secure your booking.

Christmas Lunch or Dinner Booking Form 2026

Name	
Telephone	
Email	
No. Of Guests	
Date of Booking	
Time of Booking	

Name-								
Soup								
Duck Leg								
Prawn Tian								
Mushrooms								
Turkey Ballentine								
Haddock								
Lamb Shank								
Vegetable Roulade								
Xmas Pudding								
Bread & Butter Pudding								
Tiramisu								
Cheese Selection								
Allergen / Dietary								

Please phone to Pre Book, at least 48hrs notice is required. Return this Booking Form via Email or Reception. All Pre Bookings are taken with a non-refundable deposit of £10 per person to secure the reservation