



Christmas

Menu

STARTERS

Roasted Red Pepper & Tomato Soup (G/F) & Crusty Roll (G) (G/F)

Brussels Liver Pate with Melba Toast (G)

Prawn Cocktail with Brown Bread (C) (G) (G/F)

MAIN DISHES

Roast Breast of Norfolk Turkey served with Traditional trimmings (G,M)

Roasted Salmon with Hollandaise Sauce and Roasted Potatoes (F) (G/F)

Baked Festive Cheese Mushrooms with Roasted Potatoes

All served with:

Honey Roasted Vegetables, Carrots, Brussel Sprouts and Cauliflower Cheese

DESSERTS

Traditional Christmas Pudding served with a rich brandy sauce

(G,Nut,M,E,Sul)

Gingerbread and Orange Cheesecake served with cream

Warm chocolate brownie served with ice cream (GF)

Coffee and Mints

TWO COURSES £26.00 PER PERSON

THREE COURSES £29.50 PER PERSON

Allergens: G – Gluten, GF – Gluten Free, P – Peanut, Nut – Nuts, C – Celery, M – Mustard, E – Eggs, Mi – Milk, S – Sesame, F – Fish, C – Crustaceous, Mu – Molluscs, So – Soy, Sul – Sulphites, Lu – Lupen, Vg – Vegetarian

PLEASE ASK A MEMBER OF STAFF IF YOU ARE UNSURE OF ANY ALLERGIES