



GOAT CHEESE TART - Beetroot, Caramelised Onion, Balsamic Dressing

FRITTO MISTO Chilly Crumbed Calamari, Prawns, Whitebait-Tartar Sauce

ROASTED PEPPER, TOMATO AND BASIL SOUP ~ Served with Garlic Croutons

TIAN OF CRAB & AVOCADO ~ Cremè Fraiche, Winter Salad & Toasted Ciabatta

ORIENTAL SPICED CHICKEN ~ Ginger, Chilli, Garlic, Soya Sauce & Seasame Seeds



ROAST NORFOLK TURKEY ~ Served with Pigs in Blankets, Roast Potatoes, Brusselsprouts, Mixed Vegetables & Cranberry Jus

SEA BASS FILLET ~ Served with Sauteed New Potatoes, Steamed Spinach & Parsley Butter

CARVED SIRLOIN OF BEEF ~ Served with Roast Potatoes, Green Beas & Jus

NUT ROAST - Available as Vegetarian option



FRESH FRUIT SALAD ~ Mango Sorbet

CHRISTMAS PUDDING ~ Served with Warm Brandy Sauce

CHOCOLATE AND ALMOND CAKE - Strawberry Ice cream

SELECTION OF CHEESES ~ Grapes, Celery, Chutney & Biscuits

SELECTION OF ICECREAM & SORBETS

12.00 PM ~ 07.00 PM

3 COURSE £100.00 PER PERSON KIDS MENU £40.00

(UNDER 10 YEARS OLD)