

MENU



LEEK & POTATO SOUP ~ Served with Garlic Croutons

SALMON & COD FISH CAKE Salad. Sweet Chilli Sauce

CHICKEN LIVER PATE ~ Apple Chutney, Toasted Brioche, Salad

CAULIFLOWER TEMPURA ~ Served with Chili and Tamarind Dip (VE)

LAMB MEAT BALLS ~ Lamb meat balls cooked in rich tomato sauce, Served with bread

GOAT CHEESE TART - Caramelised Onion, Goats Cheese & Pine Nut Puff Pastry Tart, with Balsamic Dressing

Main Course

PAUPIETTE OF NORFOLK TURKEY ~ Pigs in Blankets, Roast Potatoes, Brusselsprouts, Mixed Vegetables & Cranberry Jus

CHICKEN BREAST ~ Stuffed with Mozzarella, Roasted New Potatoes, Mixed Vegetables & Creamy Mushroom Sauce

HONEY ROASTED RUMP OF LAMB ~ Mini Roast Potatoes, Mixed Vegetables, with a Red Wine Jus

CHICKPEA AND BUTTERNUT SQAUSH STEW Cooked with Coconut Milk, Rice & Cucumber Salsa (VE)

PAN FRIED SALMON ~ Roasted New Potatoes, Mixed Salad, Tartar Sauce

SPINACH & RICOTTA CANNELLONI ~ Served with Mixed Leaf Salad



FRESH FRUIT SALAD ~ Vanilla Ice Cream

LEMON POSSET ~ Mixed Berry Compote & Shortbread

CHRISTMAS PUDDING ~ Served with Warm Brandy Sauce

SELECTION OF CHEESES ~ Grapes, Celery, Chutney & Biscuits

ICECREAM & SORBETS ~ Vanilla Ice Cream or Lemon Sorbet

Available from 25th November 2023

Lunch- 12:00 till 03:00pm 2 Course £26.00, 3 Course £30.00 Dinner -05:00pm till 23:00pm 2 Course £28.00, 3 Course £34.00

DJ NIGHT- 3 COURSE MENU £45.00

NOV 24th & 25th . DECEMBER 1st, 2nd, 8th, 9th, 14th ,15th, 16th. 21st, 22nd & 23rd.

£10.00 per person deposit required and pre order the menu.