



Pre-Christmas Menu

To Start:

Homemade Soup of the day

Chefs Chicken Liver and Brandy Pate with Caramelised Red Onion Marmalade and warm Granary Toast
Sauté Mixed Wild Mushrooms cooked in a Tawny Port and Cream sauce served on a Garlic Crouton
Warm Melted French Brie encased with a Herb Crust presented with a Orange, Cranberry and Port Preserve
Grilled Wood Pigeon Salad with Poached Pears and Blue Cheese, laced with a Mulled Wine Reduction

The Main Attraction:

Roast Norfolk Breast of Turkey with Chestnut and Apricot stuffing, Chipolata Sausage wrapped in Bacon, Roast Parsnips and Potatoes served with Cranberry sauce.
Sauté Breast of local Pheasant cooked in a Shallot and smoked Bacon sauce served with Creamed Mash Potato
Fillet of Cod wrapped in Prosciutto Ham roasted with Sun Blush Tomato, Olive and Red Onion confit finished with a Chive Cream Sauce
Char-Grilled Pork Loin served with a Chorizo Hash, Black pudding and a Roasted Garlic Sauce
Butternut Squash, Wild Mushroom and Gruyere Risotto served with Parsnip Crisps and Sage Butter

Homemade Desserts:

Home-made Christmas Pudding and Brandy Sauce
Lemon Cheesecake with Ginger Nut Biscuit Base drizzled with a Mixed Berry Caulis
Chocolate Brownie served with Toasted Marshmallows and a Scoop of Vanilla Ice Cream
Fresh Fruit Meringue served with Whipped Cream

Fresh Filter Coffee served with Homemade Mince Pies £2.95

2 Course Lunch £13.95

2 Course Dinner Monday- Thursday £17.95

2 course Dinner Friday & Saturday Evening £19.95