

# Pre-Christmas Dining

Enjoy a low key festive lunch or dinner with us; traditionally decorated dining spaces, beautifully laid tables with Christmas crackers and plenty of seasonal fayre on the menu.

Choose from two or three courses, served from 1-23 December, *excluding 12, 18 and 19 evenings*, pre order only.

**Butternut squash velouté, pistachio, orange and mint salsa (v)**

**Confit duck leg and orange rilette, plum compote, pickled cornichons (gf)**

**Smoked salmon and cream cheese parcels, compressed cucumber,  
lemon gel and watercress**

**Herb and garlic stuffed field mushroom, roast cherry vine tomatoes, rocket (vg)**

**Roast Norfolk turkey, all the trimmings**

**Braised daube of beef, horseradish pomme anna, roast baby vegetables,  
red wine sauce (gf)**

**Pan seared coley, roast butternut squash and sweet potato terrine,  
braised fennel, saffron cream (gf)**

**Cauliflower pithivier, roast shallot, buttered greens, smoked cheddar cheese sauce (v)**

**Homemade Christmas pudding, brandy sauce**

**Milk chocolate mousse, orange cream, confit Clementines, chocolate soil (v)**


**Glazed Lemon tart, lemon curd, winter berry compote, lemon balm (v)**

**Selection of cheese and biscuits, cranberry and red onion chutney, celery, grapes**

**Two courses £19.95**

**Three courses £24.95**

**including festive crackers**



**Allergen advice:** If you have a food allergy, intolerance or sensitivity, please speak to us prior to your booking about ingredients in our dishes.

Our pre-Christmas menu must be pre-ordered and we politely request a non-refundable deposit of £10.00 per person to confirm a booking. A pre-order from this menu with each guest's choices and final payment must be received no later than 15 November 2020.

**Cancellation policy** - any cancellations (*including a reduction in number*) will incur a 100% charge if less than 48 hours' notice is given.