

Christmas Weekend Party Menu

Served Friday and Saturday Evenings

From 24th November – 24th December 2023

3 Courses £39.95

Fresh Asparagus and Poached Hens Egg (GF/V)

Tomato Hollandaise

Confit Duck Leg (GF)

Charred Brussels and Chestnut Salad

Farmhouse Fishcakes (GFA)

Apple and Endive Salad, Brown Crabmeat Mayonnaise

Warm Smoked Chicken, Leeks and Wild Mushrooms

Creamy White Wine Sauce, in a Light Pastry Case



Fillet of Beef Wellington (£5 supplement)

Served Pink or Well Done, Parsnip and Herb Puree, Red Wine Sauce

Roast Norfolk Turkey (GF)

Pigs in Blankets, Homemade Herb and Chestnut Stuffing

Oven Roasted Cod Loin, Lemon and Parsley Crust (GF)

Crushed Herbed New Potatoes, Tomato and Prawn Butter Sauce

Charred Cauliflower Steak and Spiced Butternut Squash (GF/VE)

Toasted Seeds

Sharing Bowls of Roast Potatoes, Seasonal Vegetables and Cauliflower Cheese



Homemade Traditional Christmas Pudding (GFA)

Brandy Sauce

Traditional Apple Strudel

Crème Anglaise

Baileys Cheesecake

Winterberry Coulis

Selection of Cheeses (GFA)

Served with Fruits, Biscuits and Chutney

GF = Gluten-Free | GFA = Gluten-Free Option Available | V = Vegetarian | VE = Vegan | VEA = Vegan Option Available. Some dishes may contain unpasteurized cheeses, traces of nuts and other allergens. Please notify us of any special dietary requirements, however, some menu adaptations may incur additional costs.