



STARTER

Bresaola, Black Olive & Duck Egg Salad
Jerusalem Artichoke & White Truffle Oil Soup
Figs poached in Port with Deep Fried Breaded Gorgonzola
Potted Prawns & Crab infused with Martini & Shredded Kale

MAIN COURSE

Rack of Lamb with Celeriac Purée & Pickled Redcurrants
Norfolk Turkey traditionally roasted with Stuffing & Pigs in Blankets
Monkfish with a Lemon & Dill Crust and Oyster Vinaigrette
Baked Chestnut, Squash & Sweet Potato Loaf with Hollandaise

(All Mains served with roast potatoes and seasonal vegetables)

DESSERT

Iced Chocolate, Raspberry and Meringue Parfait with a Raspberry Coulis
Steamed Gingerbread Pudding with Sticky Caramel Sauce

CHEESE

Continental Cheese Plate with Pickled Pear, Celery, Walnuts & Onion Chutney

3 Course £49.50

4 Course £55

(Tea, Coffee & Mince Pies included)