

## **Appetiser**

Selection of Home Made Breads with Flavoured Butter (V)

## **Starters**

### *Soup*

Broccoli & Cropwell Bishop Soup, Sage Oil (GF)(V)

### *Fish Trio*

Smoked Salmon, Fishcake, Scallop, Pickled Fennel, Beetroot, Horseradish Cream, Beetroot Crisp

### *Ham & Eggs*

Ham Hock Terrine, Crispy Hen's Egg, Pineapple Salsa, Smoked Paprika Mayonnaise

### *Goats Cheese*

Whipped Goat's Cheese, Pickled Celery, Apple, Walnut & Grape Endive, Crostini,  
Honey Mustard Dressing (GF\*)(V)

## **Main Courses**

### *Turkey*

Traditional Roast Crown of Norfolk Turkey, Stuffing, Pigs in Blankets, Duck Fat Roast Potatoes, Carrots, Honey Parsnips, Creamed Brussels & Bacon, Cranberries, Turkey Jus

### *Sea Bream*

Sea Bream Fillet, King Prawns, Goan Coconut Curry Sauce, Bok Choi, Sugar Snaps, Fragrant Rice (GF)

### *Duck*

Duck Breast, Potato Rosti, Tenderstem Broccoli, Baked Apple Purée, Celeriac Purée, Jus (GF)

### *Beef*

Fillet of Beef (*Med Rare or Med Well*), Braised Red Cabbage, Parsnip Puree, Roasted Baby Parsnip, Jus (GF)

### *Filo Tart*

Wild Mushroom & Butternut Squash Filo Tart, Roasted Beetroot, Baby Parsnips, Kale & Sage Cream (V)

## **Desserts**

Home Made Christmas Pudding, Brandy Sauce, Cranberry Compote (V)

Chocolate & Baileys Cheesecake, Candied Orange, Orange Sorbet (V)

Lemon Slice, Italian Meringue, Raspberries, Rosemary Ice Cream (GF)

Tom Browns Artisan Cheese Selection, Grapes, Celery & Wheat Crackers (V)(GF\*)

## **Mince Pie & Brandy Butter Coffee**

### **ALLERGY ADVICE - Please inform staff if you suffer from a food allergy**

(V) = Suitable for vegetarians | (GF) = Gluten free | (GF\*) = Gluten Free on Request

All of our Fried Fish & Fried Potato is cooked in oil with beef dripping. Please inform your server if you would prefer it to be cooked in vegetable oil.

