



Christmas Party Night

Selection of artisan breads, olives, chilli aioli, olive oil, balsamic £3.75

To Start

Treacle cured salmon, lemongrass & ginger, pickled cabbage

Chicory, Dorset blue cheese & mulled wine pear salad, candied walnuts

Pressed game and pistachio terrine, port and cranberry chutney

Cream of cauliflower soup, toasted hazelnut, truffle oil

Main Courses

Fillet of Seabass, cauliflower three ways, mussels and parmesan emulsion

Potato, sage and wild mushroom gnocchi, squash puree, truffle oil and parmesan

Roasted crown of Norfolk turkey, apricot & chestnut stuffing,
traditional market vegetables, roasted potatoes, cranberry & orange compôte

Braised feather blade of marinated beef 'Bourgignon style',
red cabbage, winter sprouts, horseradish mash

Fish pie, smoked haddock, salmon, tiger prawns, English Mustard & cheddar mash

Chargrilled ribeye steak 'au poivre', French beans, thick cut chips
(*supplement £8.00*)

Puddings

Christmas plum pudding, vanilla & brandy custard

Bitter chocolate, hazelnut and malt tart, vanilla ice cream

Sticky toffee pudding, Cornish clotted cream, hazelnut brittle

Bramley apple, pear & ginger crumble, vanilla custard

English & continental farmhouse cheese, house chutney, crackers

Port - Graham's Quinta Dos Malvedos 2002 (supplement 100mls £8 / half bottle £ 27)

£39.50 per person

Coffee & Mince Pies £3.50