

#### **TO START**

bucks fizz or orange juice upon arrival

	ΓSQUASH, CHILLI	BUTTERNU
AND CORIANDER SOUP		

Delicious homemade soup (GF, V, Vg, DF)

GOATS CHEESE AND RED ONION TARTLET

Slice of goats cheese with red onion tartlet. (V)

#### PRAWN STARTER

Prawns with chive, dill creme fraiche and cream cheese wrapped in smoked salmon. (GF)

MELON W/ PARMA HAM

Melon with Parma ham, served with balsamic dressing and rocket.(GF, DF,)

### PALLETTE CLEANSER

REFRESHING LEMON SORBET (GF, V, VG, DF)

#### **MAIN COURSE**

**ROAST TURKEY** 

Roast Norfolk Turkey with homemade stuffing, chipolatas, and rich roasted gravy.

**BAKED COD** 

Baked cod fillet with black olive and tomato sauce.

ROAST BELLY OF PORK

Roast belly of pork with rich roasted gravy.

ROASTED PEPPER

Roasted pepper with medley of vegetables. (V,

VG)

All served with roast potatoes and seasonal vegetables (All mains can be adapted to GF or DF)

**TO FINISH** 

CHRISTMAS PUDDING WITH BRANDY CUSTARD. (V)

VANILLA PANNACOTTA WITH FRESH RASPBERRIES. (GF)

GLUTEN FREE CHOCOLATE TORTE WITH FRESH BERRY COMPOTE. (V)

CHEESE BOARD WITH PICKLES CHUTNEY AND CRACKERS.(V, GF)





## PRICE

**ADULT** 

CHILDREN 13 AND OVER

UNDER 13'S

£120.00 per adult

£55 per child

£30.00

# BOOKING DETAILS

CALL 01708 474054 FOR BOOKING DETAILS.

PRE-BOOKING & PRE-ORDER ESSENTIAL. £10PP DEPOSIT REQUIRED AT TIME OF BOOKING, WITH THE FINAL BALANCE AND MENU CHOICES DUE NO LATER THAN 2 WEEKS BEFORE.

T"S & C'S APPLY

VG=VEGAN - GF=GLUTEN FREE - V=VEGETARIAN - D=DAIRY FREE

DISHES MARKED WITH THE ABOVE SYMBOLS ARE SUITABLE FOR THOSE WITH
THESE SPECIFIC DIETARY
REQUIREMENTS. PLEASE MAKE US AWARE OF THE DIETARY REQUIREMENT AT
TIME OF BOOKING/OR WHEN
RETURNING YOUR MENU CHOICES.