2 COURSES £35

3 COURSES £37

AMUSE-BOUCHE

and blue cheese dressing

STARTER

MAINS

DESSERTS

Basil panna cotta

Coffee or tea with truffles

Available from 1st - 23rd December

Pre-order only with a deposit of £10 per person Service charge 10% Venue can be hired for up to 200 people

Closed from Saturday 24th December to Tuesday 3rd January

EXTRAS

Roasted tomato and basil soup, pesto and pinenuts

Toasted walnut and stilton salad, endive, fresh pear

Brussel sprouts, cranberry sauce and red wine jus

Spinach and goat's cheese ravioli, heritage beetroot

Rare roast beef on toasted sourdough bread.

horseradish crème and watercress

Christmas pudding, brandy sauce

Amaretto brownie, Chantilly cream

Smoked salmon and dill parfait, pickled cucumber and lime herb oil

Norfolk turkey, pigs in blankets, chestnut stuffing, roast potatoes,

JANUARY OFFER

2 FOR 1 PIZZAS

EVERY MONDAY, TUESDAY

AND WEDNESDAY EVENING

Roasted cod, spiced braised red cabbage, caper and basil, oil

Butternut squash, coconut and lemongrass soup