

FESTIVE MENU 2021

AVAILABLE FROM FRI NOVEMBER 26TH – FRI 24TH DECEMBER

Please Note This Menu Is Not Available On Sundays

STARTERS

- Celeriac & Apple Soup* – Hazelnut, Sage, Crème Fraiche
Orchard Farm Ham Hock Terrine – Pickled Vegetable, Onion Puree, Frisse
Pave Of Hot Smoked Salmon – Dill, Yoghurt, Cucumber & Caper Salad
Wild Mushroom & Walnut Pate – Spiced Pear Chutney
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MAINS

- Ballotine of Norfolk Turkey – Pigs In Blankets, Cranberry Sausage Stuffing, Sage Jus
Confit Duck Leg – Bourguignon Garnish, Red Wine Jus
Fillet of Sea Bream – Sauce Verge, Confit Lemon
Wild Mushroom & Spinach Pithier V – Artichoke Puree, Port Jus
Aubergine & Romano Pepper Loaf Vg* – Balsamic & Tomato Jus

MAINS ARE SERVED WITH

- Herb Roast Potatoes, Maple Glazed Vegetables, Fine Beans, Root Vegetable Mash,
Creamed Sprouts with Wholegrain Mustard & Chestnuts
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DESSERTS

- Classic Christmas Pudding* – Brandy Sauce, Cinnamon Cream, Candied Orange
Chocolate Truffle Torte – Mulberry Sorbet, Sharon Fruit Puree
Pear & Plum Tart – Crème Anglaise, Scorched Pear
Salt Caramel Cheesecake – Irish Cream, Oreo Crumb, Peanut Brittle
Kentish Cheese Selection – Celery, Apples, Miller's Crackers £2 Supplement

*Dish Can Be Vegan Or Gluten Free On Request

£25^{PER PERSON} or £31^{PER PERSON}
TWO COURSES (Available for Lunches Only)
THREE COURSES (Available Lunch & Dinner)

DEPOSITS & PRE-ORDERS

A £10 per person deposit required at the time of booking. Pre orders must be received no later than 10 days prior to your booking. In the event of government changes to our operating guidelines that may affect your booking, all deposits will be deferred.