



Festive Mid-Week Menu

Available from 29th November until 22 December 2023 Wednesday to Friday

Lunch 12.30pm until 4.30pm

Dinner 5pm until 9.30pm

Lunch/Dinner 2 courses £24.50/£29.50 | 3 courses £29.50/£34.50

To Start

Roasted Tomato & Basil Soup with basil oil, ciabatta bread (GFA) (V) (VG)

Chicken Liver Parfait with toasted brioche and onion jam

Smoked Salmon with celeriac and apple remoulade (GF)

Pumpkin and Sage Risotto with Parmesan, truffle oil (GF) (V)

Asparagus and Parma Ham with parmesan shavings, rocket leaves (GF)

Mains

Roasted Breast of Norfolk Turkey with traditional trimmings (GF)

Classic Beef Stroganoff with herb mash (GF)

Pan Fried Salmon Fillet with sweet potato puree, brussels sprouts, bearnaise sauce (GF)

Tiger Prawns Spaghetti with chilli, roasted cherry tomatoes, bisque sauce

Beetroot and Red Onion Tart Tatin with rocket leaves, balsamic dressing (V) (VG)

Sides From £4.50

Seasonal Vegetables, Wilted Spinach, Garlic & Herb Mushrooms, Sprouting Broccoli & Roast Almonds,

Mac & Cheese, Mint Buttered New Potatoes, Fries, Hand-cut Chips, Sweet Potato Fries

Pudding

Traditional Christmas Pudding with brandy sauce (GF) (VGA)

Tartelette au Citron with raspberries

Chocolate Cheesecake with pouring cream (GF)

Cheese & Biscuits with chutney & celery (GFA) (supplement £4.00)

Selection of Ice-Cream or Sorbet (GF)

Ice-cream: Vanilla, strawberry, mint chocolate, swiss chocolate, toffee, rum & raisin

Sorbet: mango, raspberry, lemon

If you have any food allergy, intolerance or sensitivity please speak to your server

(v) VEGETARIAN (gf) GLUTEN FREE (vg) VEGAN | 12.5% discretionary service charge will be added to your final bill.