

Festive Party Nights

December 2025

STARTERS

Roasted tomato and pepper soup with focaccia V, VG

Lemon grass and chilli tiger prawns with prawn crackers

Chicken liver parfait with toasted brioche and red onion jam

Salt and pepper calamari with house made chilli sauce GF

Wild mushroom risotto with chestnuts and truffle oil V, GF

Buffalo mozzarella pickled squash, shallots, frisée, toasted pine nuts, crispy sage

and pumpkin oil dressing GF, V

Smoked salmon with celeriac and apple remoulade, granary bread

MAINS

Roasted breast of Norfolk turkey with roasted potatoes, honey glazed carrots and parsnips, mulled wine, braised red cabbage, Brussel sprouts, pigs in blankets and sage stuffing

Roasted Gressingham duck breast with celeriac and thyme, braised leek, red wine jus GF

Half lobster with garlic butter and fries GF – supplement £10

Slow cooked Dingley dell pork belly with braised red cabbage, buttery sage mash GF

Black angus 8oz fillet of beef - supplement £10.00

with dauphinoise potato, sauteed winter greens, truffle jus GF

Pan fried halibut with king oyster mushroom, butternut squash, samphire, house smoked butter GF **Beetroot and spinach wellington** with roasted potatoes, parsnips puree and mushroom sauce V, VG

DESSERTS

Traditional Christmas pudding with brandy sauce V, GF, VGA

Seasonal fruit crumble with custard V

Sticky toffee pudding with butterscotch sauce and vanilla pod ice cream V

Vanilla cheesecake with clementines V

Profiteroles with almond cream and chocolate sauce V

Cheese & biscuits with chutney & celery V, GFA

Handcrafted ice cream and sorbet selection by the saffron ice cream company V, VGA, GFA

Ice cream: vanilla pod, chocolate-orange, strawberries and cream, summer down farm mint chocolate,

Salted butter caramel

Sorbet: Cammas Hall raspberry, prosecco, sherbet lemon, mango V, VGA, GFA

 5^{th} , 12^{th} and 13^{th} December 2025 - £80 per person | 19^{th} and 20^{th} December 2025 - £85 per person

(V) Vegetarian (GF) Gluten Free (GFA) Gluten Free Alternative Available
A 12.5 % discretionary service charge will be added to your final bill. All prices are inclusive of VAT at standard rate.

Menu items availability and ingredients are subject to change without prior notice.