

## Set Menu Rudolph

### Starters

Roasted root vegetable soup with crusty bread <sup>(VG)(GF)</sup>

Prawn cocktail with a Marie-Rose sauce brown bread and butter <sup>(GFA)</sup>

Stilton, herbed and crumb stuffed field mushrooms with dressed salad leaves <sup>(V)(VA)</sup>

### Mains

Traditional roast Norfolk turkey with all the seasonal trimmings <sup>(GFA)</sup>

Cranberry, chestnut and spinach homemade nut roast with all the seasonal trimmings and a vegetable gravy <sup>(VG)(N)(GF)</sup>

Classic fish pie with smoked haddock, cod, prawns and hard-boiled eggs served with seasonal vegetables <sup>(GF)</sup>

Crispy pork belly with black pudding, caramelised apples, creamy mash potatoes, seasonal vegetables and an Aspalls cyder jus <sup>(GFA)</sup>

### Desserts

Ginger and treacle sponge pudding <sup>(VG)(GF)</sup> served hot with stem ginger ice cream

Salted caramel and chocolate tart served with raspberry sorbet

Traditional Christmas pudding <sup>(VG)(GF)(N)</sup> with brandy sauce

A selection of ice creams, sorbets or dairy free ice creams <sup>(GF)(V)</sup>

Tea or coffee and a mince pie

2 courses £19.50 per person

3 courses £25.50 per person

(Gratuities at your discretion)

### Proprietor: Simon Peck

V - Vegetarian | VG - Vegan | VA - Vegan Alternative | GF - Gluten free | GFA - Gluten free alternative | N - Contains nuts | DF - Dairy free