

For parties of 12 or more

Set Menu Rudolph

Starters

Chicken liver and brandy pate served with homemade chutney and hot toast ^(GFA)

Smoked salmon, cucumber and caper bruschetta on toasted sourdough with a dill and lemon drizzle ^(GF)

Tempura battered cauliflower, tossed in a maple and garlic marinade topped with spring onions, chillies and fresh rocket ^{(VG)(GFA)}

Mains

Traditional roast Norfolk turkey with all the seasonal trimmings and gravy ^(GFA)

Pan fried salmon fillet in a honey and mustard cream sauce with crushed new potatoes, green beans and roasted vine cherry tomatoes

Slow confit duck leg with a cherry and port reduction, oven roasted potatoes, beetroot, sweet potato and carrots ^{(GF)(DF)}

Oven roasted winter vegetable thyme and white wine risotto topped with vegan hard cheese, rocket and a side of garlic bread ^{(VG)(GFA)}

Desserts

Winter berry gin and apple crumble with hot custard ^{(VGA)(GFA)}

White chocolate and strawberry cheesecake with fresh pouring cream ^(GF)

Traditional Christmas pudding with brandy sauce ^{(VGA)(GFA)(N)}

2 courses £24.50 per person

3 courses £32.00 per person

(Service not included)

Head Chef: Emma Howes

Proprietor: Simon Peck

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