

Psychic Supper

Tuesday 5th December

6.30pm for 7pm

On Arrival

Glass of Prosecco or mulled wine

Starters

Roasted winter vegetable soup with fresh sage, croutons and warm bread ^{(VG)(GFA)(DF)}

Bloody Mary prawn cocktail with brown bread and butter ^(GFA)

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)

Maple roasted carrot, hazelnut and mushroom nut loaf with all the seasonal trimmings and a vegetable gravy ^{(VG)(GF)}

Oven baked hake fillet in a chorizo, paprika and lemon butter with garlic and thyme roasted new potatoes and a medley of winter vegetables ^(GF)

Guinness and lamb stew with potatoes, carrots, parsnips, cabbage, rosemary and sage, topped with herby dumplings ^(DF)

Desserts

Warm stem ginger sponge pudding with honeycomb ice cream ^(GF)

Lemon and blueberry posset with a cinnamon puff pastry palmier ^(GFA)

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

Introducing – “Jamie Brown” Clairvoyant Extraordinaire

£35.00 per person

Head Chef: Emma Howes

Proprietor: Simon Peck

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