

For parties of 12 or more

## Set Menu Frosty

### Starters

Roasted winter vegetable soup with fresh sage and croutons <sup>(VGA)(GFA)</sup>

Portobello mushroom stuffed with salami and tomato sauce topped with stilton <sup>(GFA)</sup>

Smoked haddock and prawn fishcake with horseradish mayonnaise on a bed of rocket

### Mains

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

Maple roasted carrot, hazelnut and mushroom nut loaf with all the seasonal trimmings and a vegetable gravy <sup>(VGA)(GFA)(N)</sup>

Oven baked cod fillet in a tomato and seafood sauce with garlic and thyme roasted new potatoes and a medley of winter vegetables <sup>(GF)(DF)</sup>

Turkey, ham and mushroom pie with mashed potatoes and a medley of winter vegetables

### Desserts

Winter berry cheesecake with fresh pouring cream

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

Spiced apple and sultana crumble with hot custard <sup>(VGA)(GFA)</sup>

A selection of cheese served with chutney and biscuits <sup>(V)</sup>

2 courses £25.00 per person

3 courses £32.50 per person

(Service not included)

**Head Chef: Simon Askew**

**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