

Christmas 2026

Festive menu

Served from 2nd December to the 23rd December

Starters

Butternut squash
& spiced carrot soup (v)

Christmas scotch egg
with port & cranberry chutney

Whisky & dill cured salmon gravadlax
horseradish crème fraîche

Waldorf salad
with chicory lettuce, walnuts,
apples and roquefort cheese (n)

Main Courses

Norfolk turkey crown
stuffed with cranberries,
port & chestnuts (n)

30day aged 8oz sirloin steak
(£8 supplement)

Glazed rack of pork
with rosemary, maple syrup & orange

Roasted salmon
with lemon, caper & dill butter,
herb crushed potatoes seasonal vegetables

Sweet potato & aubergine katsu curry
jasmine rice, Asian salad
& coconut curry sauce (v)

Wishing you a very
Merry Christmas

Desserts

Christmas sticky toffee pudding
with brandy custard

Winter spiced Crème Brûlée
sweet & salted popcorn,
with gingerbread ice-cream

Very cherry lattice pie
with Cherry Bakewell ice-cream

English & French cheeses
with fresh fruit & biscuits
(£5 supplement)

£35 for two courses
£40 for three courses