



CHRISTMAS DAY 2025

Adult £130 Child £50

Complimentary Glass Of Fizz On Arrival

APPETISERS

King Prawn & Crayfish Cocktail (GF Available)

Poached King Prawns, Crayfish Tails, Seafood Sauce, Tomato & Cucumber Concasse, Gem Lettuce, Cromer Crab Meat, Avocado Salsa, House Pumpkin Rye Bread

Herb Crusted King Scallops

Baked In Shell With Leek & Gruyere Sauce

Venison Scotch Egg

Soft Boiled Duck Egg, Venison Mince, Stout Ketchup, Pickled Onions

Roasted Celeriac & Apple Soup (VE)

Parsnip Crisps, White Truffle Oil, Toasted Pumpkin Rye Bread

MAINS

Roast Turkey

Goose Fat Roast Potatoes, Chestnut & Pancetta Brussels, Yorkshire Pudding, Pork & Cranberry Stuffing, Pig In Blanket, Honey Roast Carrot & Parsnips, Butternut & Swede Mash, Rich Gravy

Beetroot Tofu Wellington (VE)

Homemade Beetroot Tofu Wellington, Spinach, Mushroom Duxelle, Puff Pastry, Olive Oil Roast Potatoes, Roast Carrot & Parsnip, Seasonal Greens, Sweet Potato Stuffing, Vegetable Gravy, Mini Vegan Yorkie. Butternut & Swede Mash

Winter Squash Risotto (V)

Roasted Winter Squash, Pumpkin Seeds, Pine Nuts, Goats Cheese, Basil Crisp, Chilli & Sage Oil

28 Day Aged Beef Wellington

Fillet Beef, Puff Pastry, Truffle & Parmesan Mash, Fondant Carrots, Charred Leeks, Red Wine Jus

Seared Turbot

Koffman Cabbage, Fondant New Potatoes, Red Wine Jus

DESSERTS

Ginger Sponge

Treacle Ice Cream, Lemon Short Bread, Cointreau Syrup

Chocolate Truffle Cheesecake

Raspberry Sorbet, White Chocolate & Baileys Sauce

Homemade Christmas Pudding

Brandy Sauce, Frosted Red Currants

Cheeseboard

4 Cheese Selection, Gherkin, Pickled Onion, Chutney, Crackers, Whipped Butter

Petit Fours To Finish

Allergies? Please speak to a member of staff prior to ordering if you have any allergies or dietary requirements.

Unfortunately it is not possible for us to guarantee that any product is 100% free from any allergen,
as all are used in both the bar & kitchen.