



FESTIVE LUNCH MENU

£27.50 per person for three courses and coffee

Chicken and ham terrine
with piccalilli (gf)

Goat's cheese salad
with winter vegetables, pine nuts and orange dressing (v) (gf)

Wild mushroom soup
with crisp ceps and truffle cream (v) (gf)

∞

Roast Norfolk turkey
with roasted carrots, parsnip, roast potatoes and Brussel sprouts (gfo)

Daube of beef
with creamy mash, greens, wild mushrooms and red wine jus

Roasted fillet of plaice
with sauté potatoes, spinach and brown shrimp butter

Fig, Brie and red onion tart
with rocket salad and balsamic (v)

∞

Set clementine cream
with cranberry jelly and lemon shortbread

Chocolate fudge cake
with poached fruits and malted ice cream (v)

Vanilla panna cotta
with poached rhubarb and olive oil crumb (gf)

∞

Coffee and chocolates

Some of our dishes may contain allergens, please ask if you'd like full details and special dietary requirements can be catered for with advance notice.

A non-refundable deposit of £10 per person is required to confirm a booking and a booking remains provisional until payment is received. The balance and pre-orders are required 14 days prior to the event.



FESTIVE DINNER MENU

£37.50 per person for three courses and coffee

Chicken liver parfait
with fig purée, red onion and bacon (gf)

Leek and potato soup (v) (gf)

Poached salmon
with sweet and sour celeriac, citrus and radish salad (gf)

∞

Rump of lamb
with dauphinoise potatoes, Savoy cabbage and wild mushroom ragù (gf)

Roast Norfolk turkey
with roasted carrots, parsnip, roast potatoes and Brussel sprouts (gfo)

Pan-fried hake
with slow-cooked golden beetroot, watercress and cockles (gf)

Butternut squash and potato galette
with courgette ribbons and salsa verde (v) (gf)

∞

White chocolate and panettone pudding
with dark chocolate sorbet

Mulled winter fruits
with gingerbread and cinnamon ice cream (v) (gfo)

Sloe gin bakewell tart
with sugared almonds and vanilla ice cream (v)

∞

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FESTIVE DINNER MENU

£45.00 per person for three courses and coffee

Pressed duck liver
with port jelly and poached rhubarb (gf)

Smoked salmon cannelloni
with dill-pickled cucumbers and horseradish (gf)

Roasted butternut soup
with bhaji and toasted seeds (v) (gf)

∞

Roasted monkfish
with lentils, pressed potato and charred cabbage (gf)

Roast Norfolk turkey
with roasted carrots, parsnip, roast potatoes and Brussel sprouts (gfo)

Ash-rolled venison
with red cabbage, celeriac and hazelnut gnocchi

Heritage carrots and potato galette
with roasted onions, chestnut and kale (v) (gf)

∞

Stollen mousse
with amaretto jelly and coffee ice cream

Dark chocolate and orange delice
with crème fraîche sorbet (v)

Pressed apple
with cinnamon crumble and blackberry sorbet (v) (gfo)

∞

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FESTIVE CANAPES MENU

£2 per person, per canape

Blue cheese, pear and walnut tartlets (v)

Coronation chicken tartlet
with mango and coriander

Mini cheese and ham croque-monsieur

Rosemary sable,
with beetroot and goat's cheese (v)

Butternut and onion bhajis
with raita (v) (gfo)

Serrano ham croquettes

Truffle and cheese on toast

Chilli, spring onion and crab fritters (gfo)

Pork, apricot and thyme sausage roll

Spiced lamb and pea samosa

Smoked salmon, cucumber and crème fraîche on rye bread (gf)

Wild mushroom and truffle arancini (v)

Traditional nut roast bites (v)

∞

Mini chocolate brownies (v)

Orange posset shots (gf)

Chocolate truffles (v) (gf)

Vanilla fudge (v) (gf)

Seasonal fruit financiers (v) (gf)

Mini doughnuts (v)

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FESTIVE PARTY FOOD MENU

£20.00 per person for five items

£25 per person for seven items

Bacon and cheese bread sticks

Prawn fritters
with chilli mayo (gfo)

Sticky sesame pork ribs

Pineapple and chilli chicken (gf)

Pork and apple sausage rolls

Smoked salmon and crème fraîche on toasted crouton (gfo)

Duck spring rolls

Pumpkin pasties (v)

Mini fish and chips

Mini sliders

Vegetable samosas (v)

Pea bhajis (v) (gfo)

Wild mushroom and truffle arancini (v)

Traditional nut roast bites (v)

∞

Triple chocolate brownies
with Chantilly cream (v)

Clementine trifles

Passion fruit panna cotta (gf)

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FESTIVE BUFFET MENU

£30.00 per person

Please select two items from each course, with an additional vegetarian main dish, to create your buffet

Antipasti - olives, marinated vegetables and a selection of dipping sauces
(hummus, aioli, tzatziki) (v)(gf)

Sliced charcuterie platters
with pickles, chutney and sourdough

Smoked and poached salmon
with traditional accompaniments (gf)

Shredded confit duck pittas,
with cucumber and lettuce

∞

Chop salad – bacon, egg, lettuce and tomatoes
with ranch dressing (gf)

Prawn salad
with a Marie Rose dressing (gf)

Bulgur wheat salad,
with broad bean, pea, avocado and mint (v)

Marinated tomato and mozzarella salad,
with pesto (v) (gf)

∞

Coq au Vin- chicken cooked in red wine
with mushrooms, bacon and crushed new potatoes (gf)

Beef – grilled flank steak
with triple-cooked chips, coleslaw and BBQ sauce (gf)

Lamb Provençal – slow-cooked chunks of lamb
with onions, garlic, vegetables and couscous

Fish pie – chunks of haddock, cod, salmon and spinach in a white wine cream sauce
topped with mashed potato (gf)

Roasted vegetable lasagne
topped with goat's cheese (v)

Marinated tofu and crisp vegetable stir fry
with soy and honey sauce (v)

Red onion, spinach and cheddar quiche (v)

∞

Fresh fruit salad (v) (gf)

Orange posset
with a mint salad and vanilla crumble (v)

Trifle – seasonal fruit jelly
with custard and cream

White chocolate mousse
with marinated berries and honeycomb (gf)

Eton mess – fresh strawberries
with Chantilly cream and crushed meringue (v) (gf)

Spiced apple and raisin
with hazelnut crumble and custard (v)

Vanilla fool
with fruit compote and garibaldi biscuit (v)

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FESTIVE SIT-DOWN MENU

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Coffee and chocolates

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Maximum 70 guests on bench seating with a minimum 40 guests when booking exclusive use on a Thursday, Friday or Saturday night. When booking a shared party, the minimum per group is 12 guests.

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