Christmas Dining Menu A

Price includes one selection from each of the Starter, Main and Dessert course options per person. This choice menu will require the party organiser to complete a seating plan.

**Starter**

- Butternut Squash Velouté, with Sautéed Oyster Mushrooms (v)
- Confit of Salmon, Pickled Heritage Beetroot, Avocado Mousse and Lime Oil
- Chicken and Smoked Chicken Terrine, Spiced Apple Relish and Micro Watercress Salad
- Comice Pear with Roquefort Cheese and Walnut Tart (v)

**Main Course**

- Roasted Norfolk Turkey with Cranberry and Apricot Stuffing, Sausage and Bacon Roll served with Fondant Potato, Shredded Sprouts, Roast Carrot and Parsnip and a Cranberry Jus
- Dingley Dell Pork, Black Pudding Bon Bon and Crackling served with Wilted Greens and Butter Beans, Apple Mash and a Cider Jus
- Loin of Cod with Cockle and Mussel Chowder with Samphire
- Lentil and Cranberry Wellington served with Fondant Potato, Roast Carrot and Parsnip and a Chestnut Infused Jus (v)

**Dessert**

- Rich Dark Chocolate Tart with Pistachio Crème Fraîche
- Sticky Toffee and Date Pudding with Orange Butterscotch Sauce
- Orange and Almond Cake with Plum Sauce and Christmas Pudding Ice Cream
- A Selection of Cheeses (Stilton, Cheddar and Brie) served with Biscuits and Quince Jelly (gf)

**Coffee and Mince Pies (v)**

£32.50 per head plus VAT

Price includes room hire and Christmas crackers

**Additional Items**

Additional items and extra courses can be added on request. Please enquire for pricing.

Please pre-order the numbers of each dish at least 14 days before the event, including special diets, after which time changes cannot be made.

All prices are inclusive of service but are subject to VAT at the current rate unless exemption applies.

**Food Allergies and Intolerances**

Some of our ingredients contain allergens. Please speak to a member of staff for more information.
Christmas Dining Menu B

Price includes one selection from each of the Starter, Main and Dessert course options per person

**Starter**

Butternut Squash Velouté with Sautéed Oyster Mushrooms (v)

or

Chicken and Smoked Chicken Terrine, Spiced Apple Relish and Micro Watercress Salad

**Main Course**

Roasted Norfolk Turkey with Cranberry and Apricot Stuffing, Sausage and Bacon Roll served with Fondant Potato, Shredded Sprouts, Roast Carrot and Parsnip and a Cranberry Jus

or

Lentil and Cranberry Wellington served with Fondant Potato, Carrot and Parsnip and a Chestnut Infused Jus (v)

**Dessert**

Orange and Almond Cake with Plum Sauce and Christmas Pudding Ice Cream

or

A Selection of Cheeses (Stilton, Cheddar and Brie) served with Biscuits and Quince Jelly (gf)

**Coffee and Mince Pies (v)**

£32.50 per head plus VAT

Price includes room hire and Christmas crackers

**Additional Items**

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