



Festive MENU



AVAILABLE MONDAY TO SATURDAY
WEDNESDAY 25TH NOVEMBER UNTIL WEDNESDAY 30TH DECEMBER

STARTERS

Curried Lentil Soup

Coriander Pesto, Mint Yoghurt
(GF) (D) (DFO) (V) (VGO)

Pressed Chicken & Duck Terrine

Orange Marmalade, Brioche Toast
(G) (D) (GFO)

Smoked Haddock Soufflé

Leek & Cheddar Sauce, Elveden Red Onion Chutney
(G) (D)

Spinach & Coriander Falafel

Red Pepper Houmous, Flatbread
(GF) (DF) (VG)



MAINS

Turkey Ballotine

Roasted Elveden Potatoes, Elveden Roasted Carrots &
Parsnips, Brussels
(G) (D) (GFO) (DFO)

Elveden Venison Pie

Smoked Mash, Roasted Roots
(G) (D)

Poached Cod

Caper Crushed Elveden Potatoes, Chive & Cheddar Cream
(G) (D) (GFO) (DFO)

Beetroot & Goats Cheese Risotto

Fried Egg, Béarnaise Sauce
(GF) (D) (DFO) (V) (VGO)

DESSERTS

Christmas Pudding

Brandy Sauce
(G) (GFO) (D) (DFO) (VGO)

Raspberry Cranachan

Chambord Raspberries, Whisky & Honey Cream, Toasted Oats
(G) (D) (GFO)

Dark Chocolate Délice

Clotted Cream Ice Cream
(G) (D)

Cheese Board (£3 Supplement)

Walsingham (V), Binham Blue (V), Baron Bigod, Frozen Grapes, Quince
Jelly, Beer Chutney & Biscuits
(G) (D) (GFO)

2 COURSES

£34

3 COURSES

£40

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE (N) NUTS
(VGO) VEGAN OPTION (GFO) GLUTEN FREE OPTION (DFO) DAIRY FREE OPTION

Please note a discretionary 10% service charge is added to your bill