

FRIDAY 25 DECEMBER

CHRISTMAS LUNCH

ARRIVALS AT 12:30PM FOR A 1PM SIT-DOWN

£99.50 PER ADULT | PIGLETS (12 & UNDER) £50

IFFITS

CHOOSE FROM:

Whipped Goat's Cheese,
Candied pecans, beetroot,
orange, toasted fruit loaf
(LGA, V)

Pressed Chicken,
Bacon & Leek Terrine
Crispy chicken skin, toasted
sourdough, fig chutney (LGA)

Home-Smoked Salmon
Pickled cucumber, herb cream
cheese, homemade granary bread
(LGA)

Roasted Tomato, Garlic & Basil Soup
Toasted cheese finger
(LGA, V, VE, DFA)

MAINS

CHOOSE FROM:

Butter-Roasted Turkey Breast

Sage, onion and chestnut stuffing, pork fat roasties,
garlic, thyme and maple roasted roots, bacon and
chestnut roasted Brussels sprouts, braised aromatic
red cabbage, pigs in a blanket and pan gravy

Slow-Roasted Pork Belly

Salt and pepper crackling, sage, onion and chestnut
stuffing, pork fat roasties, garlic and thyme roasted roots,
bacon and chestnut Brussels sprouts, braised aromatic red
cabbage, pigs in blankets and pan gravy

Stuffed & Roasted Seabass

Roasted fennel, beetroot and clementine served
with dill, rock salt and lemon roasties (DF, LGA)

Roasted Butternut Squash

Stuffed with sage, garlic, wild mushrooms, chestnuts,
cranberries, roasted root vegetable rosti, watercress,
pickled onion, and Binham Blue salad (LG, DFA, V)

CHRISTMAS PUDDING TABLE*

UNLIMITED CHOICE OF:

Traditional Figgy Pudding (LG, V)

Florentine Bakewell Tart (V)

Apple & Gingerbread Sticky Toffee
Pudding & Brandy Toffee (V)

Hollie's Proper Sherry Trifle

White Chocolate & Cherry Yule Log (V, LG)

Chocolate & Honeycomb Tart (V)

*Vegan options available on request

V (vegetarian), VE (vegan), VEA (vegan available),
DF (dairy-free), DFA (dairy-free available), LG (low-gluten),
LGA (low-gluten available)

Upon booking, a 50% per head deposit is required.
All pre-orders and full payment are required by November 25th.
Pre-bookings are only accepted.

SCAN CODE



TO BOOK