

CHRISTMAS MENU

3 courses £28.00

STARTERS

Spiced Sweet Potato Soup, Toasted Granola, Curry Oil

Blowtorched Orange Cured Salmon, Salt Baked Beetroot,
Avocado Purée, Pomegranate

Slow Braised Dingley Dell Pork Cheeks, Ham Hock & Smoked Dapple Croquette,
Burnt Apple, Pork Puff

Twice Baked Binham Blue Cheese Soufflé, Spinach Cream Sauce

MAINS

Butter Roasted Norfolk Turkey Breast, Duck Fat Potato Terrine,
Steamed Cavalo Nero, Crispy Pancetta, Roast Parsnip, Light Turkey Jus

Chargrilled Marinated Rump of Beef, Horseradish Mash,
Roasted Bunch Carrots, Shallot Purée, Red Wine Jus

Pan Roasted Cod, Saffron Risotto,
Buttered Leeks, Lemon Beurre Blanc

Butternut Squash & Beetroot Wellington, Mardler Goats Cheese,
Toasted Walnuts, Tenderstem Broccoli, Roast New Potatoes

DESSERTS

Double Chocolate Marquis, Peanut Butter Ice Cream, Salted Caramel Purée

Warm Marmalade & Almond Tart, Blood Orange Puree, Mango Sorbet

Mrs Smith's Xmas Pudding, Mascarpone & Fig Ice Cream, Hazelnut Crumb

Norfolk Cheese Plate, Dapple, Binham Blue, Baron Bigod,
Fig Chutney, Grapes & Artisan Biscuits **(£2 supplement)**

*£10 Deposit per person to confirm reservation. Festive menu exclusively for the entire party.
All bookings require a pre order 10 days prior to the reservation.*