



# Festive Lunches

Two Course Lunch £29.95pp ★ Three Course Lunch £36.95pp

## TO START

### SHRIMP COCKTAIL

Baby gem lettuce, Bloody Mary mayonnaise & lemon oil (gf, df)

### BRAMLEY APPLE, CHESTNUT & HAMPSHIRE WILD MUSHROOM SOUP

Bramley apple, roasted chestnut & local wild mushrooms (ve, df, gf on request)

### CRISPY DUCK SPRING ROLLS

Pickled cucumber, fresh spring onion & a hoisin dressing

## TO FOLLOW

### TRADITIONAL ROAST NORFOLK TURKEY

Classic seasonal trimmings & game-based gravy (df, gf on request)

### WILD MUSHROOM PARCEL

Baked Savoy cabbage parcel, carrot, rice & tomato sauce (ve)

### HERB-CRUSTED BAKED COD LOIN WITH "SALT COD" BOULANGÈRE

Boulangère potato, tomato-bean cassoulet & tenderstem broccoli (gf, df)

## TO FINISH

### CHOCOLATE PANETTONE BREAD & BUTTER PUDDING

Chocolate panettone pudding & mocha ice cream (v)

### STEAMED ENGLISH PLUM PUDDING

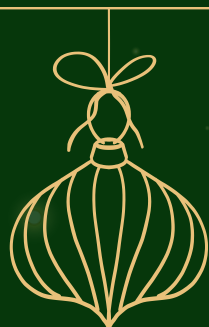
Berry compote & brandy butter (gf, df on request)

### CHOCOLATE YULE LOG

Chocolate roulade & winter berries (v)

Available 7 days a week, 12pm to 2pm from Monday 23<sup>rd</sup> November

Not available Christmas Day, Boxing Day & New Year's Eve



## PACKAGE INCLUDES:

2 OR 3 COURSE MEAL

CHRISTMAS CRACKERS ☆ FESTIVE THEMED ROOM

## ADVANCE BOOKING REQUIRED

PRE-ORDER A GLASS OF PROSECCO £7 PER PERSON

ADD COFFEE & WARM MINCE PIES FOR £3.50 PER PERSON