



CHRISTMAS MENU

3 Courses £35 per person

STARTERS

Ham Hock, Mustard & Cranberry Terrine
with Pickled Vegetables, Toasted Sourdough & Parsley Infused Oil

Creamy Roast Tomato Soup
with Garlic & Olive Oil Croutons, Sun-dried Tomato Pesto
& Basil Infused Oil (v)

Stuffed Portobello Mushroom
with Spinach, Blue Cheese, Sun-dried Tomatoes,
Balsamic Glaze & Green Herb Oil (v)

Smoked Salmon In A Puff Pastry Parcel
with Cream Cheese, Dill & Caperberries

MAINS

Roast Crown Of Norfolk Turkey
with Pigs In Blankets, Golden Roasted Potatoes, Braised Red Cabbage,
Garlic Butter Brussel Sprouts, Cranberry Sauce, Yorkshire Pudding
& Red Wine Jus

**Mediterranean Vegetables, Puy Lentils
& Goat's Cheese Wellington**
with Baby Roasted Potatoes, Chilli & Garlic Butter Curly Kale,
Tangy Tomato & Basil Sauce (v)

Beef & Parma Ham Wellington
with Dauphinoise Potatoes, Garlic Butter Spinach & Red Wine Jus

Pan Fried Fillet Of Seabass
with Roasted Heritage Tomatoes, Olives & Sun-dried Tomato
Tapenade & Herb Oil

DESSERTS

Tiramisu
with Cocoa Powder & Cherry

Apple, Pear & Cranberry Crumble
with Homemade Custard

Toffee Pudding
with Salted Caramel Sauce & Whipped Cream

**LOCAL
BEER HOUSE**

**HANSOM
CAB**

Let us know if you have dietary requirements or allergies. Dishes may contain traces of nuts. 10% optional service charge. All tips go to the staff.

