FESTIVE DINNER MENU

STARTERS

Farmhouse pate
With Norfolk piccalilli and crispbreads (GFO)

Norfolk vegetable soup
With toasted sourdough (Ve/GFO)

Prawn cocktail
With fresh brown bread, lemon, cucumber & paprika (GFO)

Roasted tomato, whipped Ricotta & Prosciutto Bruschetta
Served on Easter's sourdough with a balsamic glaze (VeO/GFO)

DESSERTS

Traditional Christmas pudding
With vanilla custard (GFO)

Triple chocolate brownie
With chocolate sauce, vanilla ice-cream & oreo crumb (GFO)

Biscoff cheesecake
with biscoff sauce & biscoff crumb (Ve)

Lemon tart
With raspberry sorbet and fresh mint

MAIN COURSE

Traditional roast turkey
With a pig in blanket, stuffing, roast potatoes, seasonal vegetables & gravy (GFO)

Beef bourguignon
With creamy mash, seasonal vegetables & gravy (GFO)

Mixed fish pie
With seasonal vegetables (GFO)

Vegetable wellington
With roast potatoes, seasonal vegetables & gravy (Ve)

FESTIVE DRINKS

Mulled wine £6
So deliciously festive

Angel Spritz £10
Aperol, prosecco & soda

Christmas Bellini £10
Cranberry & prosecco

3 COURSES - £34.95

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