



# FESTIVE LUNCH MENU

## MAIN COURSE

**Traditional roast turkey**  
With a pig in blanket, stuffing,  
roast potatoes, carrot, parsnip,  
red cabbage, Brussel sprouts &  
gravy (GFO)

**Beef bourguignon**  
With creamy mash &  
tenderstem broccoli (GFO)

**Mixed fish pie**  
With seasonal  
vegetables  
(GFO)

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

## 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)

## 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)

To book visit our website  
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or call us on 01603 434471

**2 COURSES £19.95**  
**STARTER OR DESSERT £6.95**