

Starters



Salmon & brown shrimp terrine

Creme fraiche, dill, baby capers, warm malted granary bread

Red lentil, sweet potato & coconut soup (v)

Home baked Baltic white loaf with poppy seeds

Duck & tawny port pate

Confit cranberries & melba toast

Warm goats cheese, cherry tomato & pesto tart (v)

Baby leaf & soused red onion salad

Main course



Roast Norfolk bronze turkey

Pancetta & chestnut stuffing, pigs in blankets, parsnip puree, roast potatoes & seasonal vegetables.

Sticky lamb stew

Creamy mash potato, savoy cabbage & petit pois

Hearty fish pie

Seasonal greens, creamy prosecco sauce & red leicester mash

Homemade gnocchi (v)

Butternut squash, blue cheese, spinach, toasted pine nuts, brioche & parmesan crumb

Desserts



Warm Baileys & chocolate fondant (v)

Brownie crumb, caramel sauce & vanilla ice cream

Bramfield fruit crumble (v)

Home-grown apples, pears & damsons with homemade custard

Sticky cinnamon figs (v)

Candied pistachios, honey & mascarpone

Selection or British & continental cheeses (v)

Traditional accompaniments

2 Courses £21.95 or 3 Courses £24.95

All prices include VAT. An optional 12.5% service charge will be added to your final bill

Booking & pre-order form

A £10 deposit per person is payable to secure your booking.

Deposits are non-refundable with less than 24 hours notice of a change or cancellation

Please advise us of any dietary requirements. All sauces are gluten free & gluten free bread is available

Name _____ Phone _____ Date of meal _____

Email _____ No of diners _____ Time _____ Deposit £ _____

NAME	SALMON TERRINE	DUCK & PORT PATE	LENTIL SOUP	GOATS CHEESE TART	ROAST TURKEY	LAMB STEW	FISH PIE	GNOCCHI	CHOCOLATE FONDANT	FRUIT CRUMBLE	STICKY FIGS	CHEESE BOARD
TOTAL												

All prices include VAT. A 12.5% service charge will be added to your final bill