



£ 80 THREE COURSES

Starters

Burrata

chopped salad, carrot & ginger dressing & toasted seeds

Dressed Cromer Crab

Sriracha mayonnaise, lemon & grilled sourdough

Roast Chicken & Duck Terrine

clementine jam, pickled cherries



Mains

Delica Pumpkin Tortellini

lemongrass & pumpkin butter emulsion, toasted hazelnuts & sage

Olive Oil Baked Hake

crushed brassicas, chilli, garlic & seaweed butter

Ballentine of Norfolk Turkey Crown

turkey leg stuffing, pigs in blankets, root vegetable purée, gravy

Aged Beef Ribeye Steak

fries & Peppercorn sauce

Sharing Sides - Chef's Selection (V)



Desserts

Bluebird Guinness & Chocolate Steamed Christmas Pudding

vanilla custard

Truffle Brie Cheese

grapes, oat cakes, quince membrillo

White Chocolate & Winter Berry Cheesecake

whipped vanilla cream cheese, mulled berry compote, ginger biscuit base

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

Adults need around 2000 kcal a day. 13.5% service charge will be added to your bill. Prices include VAT.