



Available from the 1st to the 23rd December (Except Sundays)

2 Course £30 - 3 Course £40

STARTERS

SOUP OF THE DAY
Warm bread roll

CHICKEN LIVER PATE

Toasted sourdough, festive chutney & pickles

THE TWO LIFEBOATS PRAWN AND CREVETTE COCKTAIL

Marie Rose and buttered brown bread

MAINS

TRADITIONAL ROASTED NORFOLK TURKEY

Roasted potatoes, honey glazed winter vegetables, festive braised red cabbage, sage and onion stuffing, pigs in blankets, Yorkshire pudding and cranberry jus

SLOW BRAISED BEEF

Parsnip and celeriac mash, winter vegetables, port and red wine jus

BUTTERNUT SQUASH & LENTIL WELLINGTON (V)

A mixture of rice, butternut squash, lentils and almonds wrapped in puff pastry served with roasted potatoes, honey glazed winter vegetables, festive braised red cabbage, Yorkshire pudding and cranberry jus

DESSERTS

VANILLA CHEESECAKE

Festive winter berries and redcurrants

TRADITIONAL CHRISTMAS PUDDING
Brandy sauce

LEMON AND LIME POSSET

Shortbread biscuit

Allergies and intolerances - before you order please let us know if you have any dietary requirements and we will do our upmost best to accommodate.

Booking Form

STARTERS	Qty.
SOUP OF THE DAY	
CHICKEN LIVER PATÉ	
PRAWN COCKTAIL	
MAIN COURSES	Qty.
ROAST NORFOLK TURKEY (GF)	
SLOW BRAISED BLADE OF BEEF (GF)	
BUTTERNUT SQUASH & LENTIL WELLINGTON	
DESSERTS	Qty.
VANILLA CHEESECAKE	
CHRISTMAS PUDDING	
LEMON AND LIME POSSET	

Date Time
Contact Name
Company Name (if applicable)
No. in partyChildren
Address
Postcode
Tel. No
Email

TERMS & CONDITIONS:

Menu prices are per person. The Christmas set menu may not be used in conjunction with any other promotion or discount. **Food Allergies and Intolerances**: Before you order your food and drinks please speak to our staff if you want to know about our ingredients. *All weights quoted are approximate, prior to cooking. Some fish dishes may contain bones. All dishes are subject to availability. All prices include VAT. Wholetail may contain one or more tails. All photography is for guidance only. Whilst we take every care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-use kitchen environment. (v) Items suitable for vegetarians.