

# King Prawn and Crayfish Cocktail (GFO)

Marie Rose sauce, mixed leaf, tomato, onion, cucumber and lemon finished with smoked paprika £10.95

## (VEO) Tomato and Roasted Red Pepper Soup (GFO)

Served with basil pesto and rosemary focaccia £8.25

# Traditional Roast Norfolk Turkey Dinner (GFO)

The Main Event

Served with roasted potatoes, stuffing, pig in blanket, creamed potatoes, seasonal vegetables and a thick poultry stock gravy £18.50

### Christmas Pizza

A flatbread base topped with poultry gravy sauce finished with turkey breast, sliced pig in blanket, sliced sprouts, stuffing and cranberry sauce. Finished with mozzarella and brie, oven baked £17.95

#### **Braised Steak (GFO)**

Slow cooked steak in a rich red wine and stock gravy. Served with horseradish mash, roasted shallots and seasonal vegetables £21.95

## Spiced Oven Roasted Salmon (GFO)

Fresh fillet seasoned with mixed festive spices, oven roasted and finished with butter. Served with sauteed pancetta and sprouts & oven roasted new potatoes £21.95

## (VEO) Spiced Squash and Chestnut Risotto (GFO)

Finished with oven roasted squash and truffle oil £17.95

#### Christmas Burger

Chicken breast coated in a sage and onion stuffing crispy crumb topped with a pig in blanket, brie, poultry mayo and cranberry sauce in a brioche bun with salad. Served with homemade chips and coleslaw £18.95

To Conclude

## Mincemeat and Pear Crumble (GFO)(VEO)

Topped with toasted almonds. Served with custard or ice-cream £8.95

#### (V) Christmas Pudding (GFO)

Served with brandy sauce £8.95

### (V) Ginger and White Chocolate Cheesecake

Served with a brandy snap and Yorkshire vanilla ice cream £8.95

(V) Amaretto and Black Cherry Chocolate Brownie Served with Yorkshire vanilla ice cream £8.95