



Festive Menu

Lunchtime two courses 40

Evening 3 courses & Prosecco 55

Starters

Butternut squash velouté, Rosary Ash goats cheese beignet
Priors Hall ham hock & parsley terrine, baked apple & sage
Staithe Smokehouse salmon, heritage beetroots, buttermilk & dill sauce
Caramelised Conference pear & Binham blue salad, radicchio, candied walnuts, honey & mustard dressing

Mains

Roast Norfolk turkey crown, duck fat roast potatoes, cranberry & sage stuffing, mulled wine braised red cabbage, pigs in blanket. Seasonal vegetables & turkey gravy

Roasted bream fillet, crushed Jerusalem artichokes, pot roast fennel, shellfish & Madeira jus, samphire

Root vegetable & potato pithivier, spiced pumpkin puree, braised petit onions, red wine sauce

Braised Herefordshire beef feather blade, Walsingham cheddar mash, bacon & onion bourguignon

Dessert

Callebaut 70% dark chocolate delice, yogurt sorbet
Christmas pudding, caramelised marzipan, brandy sauce
Vanilla & Baileys crème brûlée, caramelised white chocolate & pistachio biscotti

Petit Fours

Please let your server know if you have any allergies or intolerances. A full allergen menu is available. Calorie information may fluctuate, and we cannot guarantee the absence of all allergens. Adults need around 2000kcal a day. A discretionary service charge of 10% will be added to your bill.