



FESTIVE PARTY MENU 2021

TO START

Slow-roasted tomato and red lentil soup, basil pesto and freshly baked bread

Tandoori cod cheeks, Raita, curry oil

Smooth duck liver pate, bitter orange chutney and granary toast

(v) Roasted beetroot, watercress and feta salad, lamb's lettuce, toasted pumpkin seeds, slow-roasted tomatoes and balsamic dressing

TO FOLLOW

Beef Wellington, gratin potatoes, wilted greens, red wine and shallot sauce

Norfolk turkey schnitzel, cranberry, Adnams Copper House Gin and lime salsa, Parmentier potatoes, sautéed sprouts, kale and Suffolk bacon

Pan-roasted salmon, wilted spinach, slow-roasted tomato, chorizo and butterbean cassoulet

(v) Brie-glazed roasted vegetable tatin, winter salad, garlic and thyme roasted baby potatoes, house dressing

TO FINISH

Adnams Christmas pudding, brandy and vanilla Crème anglaise

Double chocolate brownie, vanilla ice cream and cinnamon roasted plums

Crème Catalan, winter berry compote, butter shortbread

Binham Blue, grapes, celery, quince and crackers

2 courses £24, 3 courses £32, both served with tea or coffee and sweet treats.

Should you require assistance with dietary requirements or allergy information, please speak to a member of our team. We're happy to help.