



# **Christmas Group Menu**

## 5 courses £59.95 per person

### **Appetiser**

Potted mushroom served with chutney and candied walnuts (VG)

#### **Starters**

Prawn & Crayfish Cocktail

Marie Rose sauce

Rabbit & Black Pudding Terrine

Mustard, apple and cranberry chutney & seeded crackers

Roasted Cauliflower Soup (VG) Croutons

### Mains

Roast Norfolk Turkey

Garlic and thyme roasted potatoes, seasonal vegetables & red wine gravy

Squash, Mushroom & Chestnut Wellington (VG)

Garlic and thyme roasted potatoes, seasonal vegetables & red wine gravy

Pan Fried Duck Breast

Mashed potatoes, endive & red wine gravy

Pan Roast Salmon
Crushed celeriac & parsley sauce

#### Cheese

Cornish Yarg served with a glass of Mulled Wine (V)

## **Desserts**

Christmas Pudding (VG)

Brandy cream

Apple & Pear Crumble Vanilla ice cream

Stout & Chocolate Brownie
Sticky stout caramel & vanilla ice cream



ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens. All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your initial bill.