



Christmas Menu

2 Courses: £30.00 | 3 Courses: £36.00

For the table

Warm sour dough, sea salt butter

To Start

King's Head prawn cocktail, pickled cucumber, sun-dried tomatoes, guacamole, smoked salmon **g.f**

Butternut squash velouté, roasted squash, pancetta, parsnip crisp, sour dough Croute **v.o g.f.o**

Cured belly of middle white pork, baked apple, apple ketchup, cracking, heritage carrot **g.f**

To Follow

All Served Family Style with Chestnut & brussels sprouts fricassee, cinnamon spiced pickled red cabbage, honey roasted root vegetables, goose fat roast potatoes

Free range Norfolk turkey, pigs in blankets, Yorkshire pudding, turkey jus **g.f.o**

Aged Aberdeen Angus beef cheek, smoked pomme puree, crispy shallots, red wine jus **g.f.o**

Shetland cod, roasted cauliflower, chorizo, beurre blanc **g.f**

Mushroom & celeriac wellington, leek fondue, mushroom jus **v.o**

To Finish

White chocolate & cranberry crème brûlée **g.f**

Christmas pudding cheesecake, brandy gel, walnut crunch, Zabaione ice cream

After Eight chocolate torte, vanilla crème **v.o**

British Cheese Board: Peters yard crackers, fig chutney, quince jelly

Mrs temples binham blue, Snowdonia black bomber, Fen farm diary Baron bigod **£5 Supplement**

For the table

Smoked sea salt and caramel truffles

FOOD ALLERGIES & INTOLERANCES:

All our dishes are freshly prepared to order in a kitchen where nuts, gluten, and other allergens are present. Our menu descriptions may not include all ingredients. Please consult your server for assistance and allergen advice.

g.f gluten free **g,fo** gluten free option **v.o** vegan option