



Christmas 2025
2 courses £33 | 3 courses £40

To Start

Prawn Cocktail Charred gem lettuce, king prawns, crayfish, Bloody Mary rosé sauce, pickled cucumber, lemon gel, parsley & garlic pangrattato

Butternut Squash Velouté Roasted squash seeds, roasted squash, prosciutto, crispy sage, blue cheese crumble (v.o)

Short Rib Beef Croquette French onion jus, Gruyère, red onion jam, crispy shallots, chive oil

To Follow

Roast Norfolk Turkey Cranberry & chestnut stuffing, pig in blanket, duck fat roast potatoes, seasonal greens, Yorkshire pudding, turkey jus

Wild Mushroom Wellington Honey roast carrots, pomme purée, buttered kale, Madeira sauce (v.o)

Goddards of Norfolk Duck Breast Duck fat fondants, cabbage fricassee, pickled endive, duck leg bonbon, mulled red wine jus

Roasted Scottish Salmon Dill & caper crushed potatoes, buttered spinach, salmon caviar, whisky lemon butter sauce

Chargrilled Ribeye Beef dripping chips, bordelaise sauce, beer battered onion ring, portobello mushroom, balsamic glazed tomato (£12 supplement)

Sides To Share

Truffle cauliflower cheese £5

Brussels sprouts, chestnut, smoked pancetta £5

Honey glazed carrots and parsnips £5

The End

Christmas Pudding Cheesecake Walnut crumble, brandy ice cream

White Chocolate, Cranberry Bread & Butter Pudding Cranberry gel, crème anglaise

Rocky Road Warm chocolate brownie, toasted marshmallow, peanut crumb, orange gel, Baileys ice cream

British Cheese Board Peter's crackers, fig chutney, Mrs Temple's Binham Blue, Snowdonia Black Bomber, Fen Farm Baron Bigod (£4 supplement)