

STARTERS

Roasted Cauliflower Soup
Chive crème fraîche, parmesan croutons

Priors Hall Farm Pork, Smoked Ham Knuckle & Pistachio Terrine
Port & bacon jam, pickled carrot

‘Staithe Smokehouse’ Smoked Salmon Fishcake
Cumin, tomato & red pepper purée, curry aioli, cucumber

Whipped Goats’ Curd
Baby beets, pickled walnut & kale pesto, candied walnuts

MAINS

Roasted Norfolk Turkey
Roast potatoes, seasonal vegetables, pigs in blankets, stuffing, bread sauce & poultry gravy

Butternut Squash & Wild Mushroom Stilton Wellington
Confit carrot, rainbow chard, mushroom gravy

Oven Roasted Cod Supreme
Braised squid, puttanesca, romesco sauce

Slow-Braised Beef Blade
Thyme & garlic fondant potato, carrot & English mustard purée, red wine jus

DESSERTS

Traditional Christmas Pudding
Dark rum tutti frutti compote, vanilla crème anglaise

Coconut & Vanilla Panna Cotta
Passionfruit & mango, vanilla shortbread

Dark Chocolate Delice
Blackberry & cherry compote, chocolate brownie, walnut caramel ice cream

Cheese Board
Godminster cheddar, beau vale blue, Bosworth Ash goat’s cheese +£3

COFFEE & MINI MINCE PIES