

Choose 2 main courses + 1 vegetarian + 1 potato/rice dish + 2 vegetable
£17.50 per head

Main Course

Beef Bourguignonne

Slowly cooked beef with red wine, shallots and button mushrooms

Chicken with a cream, grain mustard and cognac sauce

Poached chicken breast covered in a rich cream and grain mustard sauce and finished with cognac.

Roast Local Beef with Yorkshire pudding

Locally bred & matured beef roasted and served with a Yorkshire pudding

Stuffed breast of chicken wrapped in bacon

Stuffed with sage and onion stuffing and wrapped in bacon.

Roasted Salmon Fillet

Salmon fillet served with hollandaise on a bed of pea and tarragon puree

Roast Norfolk turkey with Christmas trimmings

Sage & onion stuffing, bacon wrapped chipolatas, bread and cranberry sauces.

Cider Roasted Pork Loin

Cider roasted loin of pork served with a mustard cream sauce.

Oriental Duck Breast

Five spice flavored duck breast slowly cooked until tender, served on a bed of sesame dressed vegetables

Moroccan Lamb Tagine

Slowly cooked with tomato, olive and preserved lemons and served with herb couscous.

Gammon with Cumberland sauce

Carved whole gammon served with a redcurrant, orange and port sauce.

Potato and Rice Selection

Boiled new potatoes, Creamed potatoes, Spicy potato wedges,
Dauphinoise* potatoes, Roast potatoes, Herb and olive oil roasted new potatoes, Steamed white rice,
Cardamom infused golden rice

Vegetable Selection

Braised red cabbage, Garden peas, Fine green beans, Carrots, Ratatouille,
Cauliflower cheese, Puree of root vegetables, Green cabbage with bacon

Please see our separate menu for vegetarian and vegan dishes

* additional cost of £1 per person