



# CHRISTMAS MENU

3 courses £35 per person | 2 courses £28 per person

## STARTERS

### Leek & Potato Soup

with Cauliflower & Cheese Croquettes (v)

### Smoked Salmon Pâté

with Nordic Bread & Pickles

### Rabbit & Pork Terrine

with Seeded Bun, Apple & Cinnamon Chutney

## MAINS

### Roasted Norfolk Turkey Breast

with Brussels Sprouts, Roast Potatoes, Parsnips, Carrots,  
Pigs in Blankets, Jus & Cranberry Sauce

### Full Crust Puff Pastry Pie of Jerusalem Artichoke & Wild Mushroom

with Smoked Cheddar, Wilted Spinach, Sweetcorn Cream Sauce & Truffle Oil (v)

### Slow Cooked Wild Boar & Venison Stew

with Wholegrain Mustard Mash & Buttered Kale

(Fish option available on request)

## DESSERTS

### Sticky Toffee Pudding

with Toffee Sauce, Rum & Raisin Ice Cream

### Chocolate Brownie

with Chocolate Sauce & White Chocolate Ice Cream

### Boozy Ice Cream Selection

(Jack Daniels, Rum & Raisin or Vodka Berries)

**LOCAL  
BEER HOUSE**

**HACK  
& HOP**

Let us know if you have dietary requirements or allergies. Dishes may contain traces of nuts. 10% optional service charge. All tips go to the staff.

