



– FESTIVE A LA CARTE MENU –

STARTERS –

Soup of the day	-6.50	Grilled chicken bowl	-8.00
		WITH BABY GEM LETTUCE, AVOCADO, TOMATO, CORN SALSA AND LIME CORIANDER DRESSING	
Seared scallops	-12.00	Seaweed and tofu bowl	-9.00
WITH SPICED PARSNIP VELOUTÉ AND SALMON CAVIAR		SERVED WITH PEPPER, AVOCADO, CRISPY TOFU, EDAMAME BEANS, AND SOY AND GINGER DRESSING	
Smoked salmon and asparagus terrine	-9.50	Quinoa tandoori cauliflower and broccoli bowl	-8.00
WITH BEETROOT GLAZE		SERVED WITH MINT, POMEGRANATE, CUCUMBER, CHERRY TOMATO AND AVOCADO	
Chicken and apricot pressing	-8.50		
WITH APPLE FIG CHUTNEY AND HERB SALAD			
Leek & mushroom goat's cheese tart	-8.00		

MAINS –

Roast Norfolk black turkey	-17.00	Stir-fried tofu (vg)	-16.00
WITH STEAMED SPROUTS, CARROTS, ROAST POTATOES, SAGE & ONION STUFFING, CRANBERRY SAUCE AND TURKEY GRAVY		WITH SEASONAL GREENS AND STEAMED RICE	
Pan fried seabass	-16.00	Josper Grill rib eye steak	-24.50
WITH SPROUTED BROCCOLI, CHILLI PEPPER BABY SQUID AND LEMON BUTTER SAUCE		WITH STEAMED SPROUTS, CARROT, ROAST POTATO, PIGS IN BLANKET AND JUS	
Roasted butternut squash & feta cheese risotto (v)	-16.00	Reform steak cheeseburger	-16.50
WITH BASIL OIL AND ASPARAGUS		SERVED IN A BRIOCHE BUN WITH CRISPY BACON DILL PICKLE	
Fresh beer battered haddock fillet	-16.00	Grilled chicken breast	-16.00
SERVED WITH CRUSHED PEAS, THICK CUT CHIPS AND TARTAR SAUCE		WITH MASHED POTATO, TENDERSTEAM BROCCOLI AND LEMON HERB SAUCE	

SIDES –	Grilled asparagus / Tenderstem broccoli / Jersey Royal new potatoes / Creamed spinach / House salad	-4.00
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DESSERTS – ALL 7.50

Christmas pudding with brandy custard	Ice cream - 7.50 (3 SCOOPS)
Chocolate yule log with vanilla ice cream	VANILLA ICE, BUTTERSCOTCH, CHOCOLATE, STRAWBERRY
Winter berry cheesecake	Sorbet - 7.50 (3 SCOOPS)
Chocolate fondant with vanilla ice cream	MANGO, RASPBERRY, ELDERFLOWER, BLACKCURRANT
Winter fruit salad	Selection of artisan British cheeses - 9.50
	WITH HONEY AND PEAR CHUTNEY AND CRACKERS

