



# FESTIVE SET MENU

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## ARRIVAL TREATS

Mulled Wine • £5 per glass

Pumpkin & Sage Croquettes • £6 per bowl

Pigs in Blankets • £6 per bowl

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## STARTERS

Iron Bark Pumpkin Soup • Chestnuts & Herb Oil • VG

Smoked Salmon & Crayfish Cocktail

Duck Terrine • Chutney & Crackling

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## MAINS

Mushroom, Spinach & Chestnut Wellington • Served with rosemary roasted potatoes, maple carrots, sprouts & stuffing • VG

Pan Fried Trout • Crushed New Potatoes, Leeks & Peas

Norfolk Bronze Turkey • Served with all the trimmings

5 Hour Braised Ox Cheek • Mash, Cavolo Nero & Red Wine Gravy

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## PUDDINGS

Sherry Roasted Pear • Chocolate Hazelnut • VG

Buttermilk & Cherry Panna Cotta • Meringue • V

Sticky Toffee Pudding • Gingerbread Ice Cream • V

Cashel Blue • Quince & Crackers • V

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2 COURSES FOR £24



3 COURSES FOR £29

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TASKED WITH ORGANISING A FESTIVE KNEES UP?  
SPEAK TO US ABOUT HOSTING YOUR CHRISTMAS PARTY

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