

Festive Function Menu 2025

*5 courses £48 – Available for Lunch or Dinner
Wednesday – Friday | 19th November – 19th December*

Table Snacks and Bread

Starters

Mulligatawny Soup, ✓
chives, alliums, mustard

Cured Loch Duart Salmon
dill tart, whipped cream cheese, keta, granny smith

Chicken, Leek and Mushroom Pressing
onion and pancetta brioche, celeriac remoulade

Halloumi Schnitzel, ✓
red pepper jam, radicchio, hazelnuts

Main Courses

Norfolk Turkey,
roasted potatoes, 'pigs in blankets', honey glazed parsnips,
crushed root vegetables, creamed sprouts, cranberry jus

Pan Fried Atlantic Cod
shellfish bisque, mussels & squid, butterbeans

Treacle Cured Rump Cap of Beef
thyme layered potatoes, beef shin ragu, shallot, peppercorn cream sauce

Satay Cauliflower ⑤
sesame and garlic Chinese leaf, coriander couscous, pickled raisins

Side Dishes £6

Honey glazed pigs in blankets

Brussel sprouts and pancetta

Roast beetroot, stilton

Dauphinoise Potato

Festive Pre-dessert

Desserts

Thackerays Christmas Pudding
berry compote, brandy custard

'Lemon Meringue Pie'
limoncello sponge, lemon and vanilla curd, cinnamon meringue

Dark Chocolate and Tonka Fondant
cocoa nib and almond tuile, rum raisin ice cream

Selection Of Cheeses
crackers, chutney