

# CHRISTMAS MENU 2022

Two courses £37 | Three courses £45

Half bottle of house wine £15 per person | Half bottle of water included

Available 28th November - 24th December

## STARTERS

SESAME PRAWN TOAST

WILD MUSHROOM RISOTTO (V)

*Add crispy bacon lardons*

BBQ CAULIFLOWER RIBS (V)

*Sweetcorn fritters*

BLOODY MARY SOUP (VE)

CHICKEN LIVERS

*Wild mushroom, tarragon, toasted brioche*

BILTONG CROQUETTES

*Mrs Ball's chutney*

## MAINS

CAPE MALAY VEGETABLE CURRY (VE)

*Sambals, fragrant rice, Mrs Balls' chutney*

TINDLE CHICKEN (VE)

*Fruit stuffing, roasted winter vegetables, herbed roast potatoes, cranberry sauce*

FREE-RANGE NORFOLK TURKEY

*Fruit stuffing, roasted winter vegetables, pigs in blankets, herbed roast potatoes, cranberry sauce*

TIGER PRAWN AND CHILI LINGUINE

*Rocket, lemon*

DUCK COTTAGE PIE

*Mashed potato top, glazed carrots*

LAMB BREDIE

*Chunky winter vegetables*

KOHLRABI SCHNITZEL (VE)

*Skordalia, sweet and spicy Moroccan carrots*

## DESSERT

*(All desserts are vegetarian unless stated)*

CHOCOLATE TART

*Cherry vanilla ice cream*

COCONUT CREAM PANNA COTTA (VE)

*Raspberry coulis, blueberry coulis*

MRS TOLLMAN'S CHEESECAKE

CHRISTMAS PUDDING

*Brandy sauce*

HONEYCOMB ICE CREAM

TEA AND COFFEE (£5 per person)

(v) vegetarian | (ve) vegan