

Festive MENU

2 Courses £33 | 3 Courses £40

Available daily from 12pm | 2nd to 24th December

STARTERS

Spiced Parsnip Soup, Crème Fraiche, Sourdough Bread (GFO/VG)

Confit Chicken & Pistachio Terrine, Gribiche Sauce, Focaccia (GFO)

Hendricks & Fever Tree Tonic Cured Salmon, Sweet Pickled Beetroot, Celeriac
Remoulade

Buffalo Cauliflower "Wings" Pukka, Molasses, Pomegranate (VE/GF)



MAIN DISHES

Roasted Norfolk Turkey Breast, Pigs in Blankets, Apricot & Sage Stuffing,
Rosemary & Garlic Roasted Potatoes, Red Wine Gravy, Yorkshire Pudding

Slow Braised Haunch of Venison, Horseradish Creamed Potatoes, Roasted
Root Vegetables, Red Wine Gravy

Pan Roasted Hake, Braised Fennel, Orange Beurre Blanc, Tender Stem
Broccoli, Sauté Potatoes

Sun Blush Tomato & Pecorino Risotto, Rocket, Potato Crackling (VG/GF)



DESSERTS

Christmas Pudding, Brandy Creme Anglaise

White Chocolate Parfait, Cranberry Compote, Spiced Tuille

Dark Chocolate Mousse, Candied Orange, Cherry Gel, Amaretti Crumb

Local Cheese Board, Truffle Honey, Frozen Grapes, Red Onion Chutney,
Whipped Butter, Biscuits



GUINNESS
ARMS