

## Festive Menu

23<sup>rd</sup> November – 22<sup>nd</sup> December

(Monday – Friday)

Roasted cauliflower soup, crusty local bread [G,L,V,VE](#)

Prawn cocktail, baby gem, Marie Rose, lemon, brown bread [G,L,CR,S](#)

Black truffle linguine, watercress gel [G,L,S,V,VE](#)

Butternut arancini, artichoke puree, pickled kohlrabi [G,L,S,V,VE](#)

Roast Norfolk turkey, 'all the trimmings', duck fat roasted potatoes, seasonal vegetables, gravy [G,L,S,C](#)

R&C chowder, smoked haddock, prawns, mussels, cockles, smoked cream sauce [G,L,S,CR,F,M](#)

Beef Wellington, (£10 sup.) champ mash, braised red cabbage, caramelized shallot, red wine jus [G,L,S](#)

Pea & mint risotto, parmesan crisp, truffle oil [L,S,V,VE](#)

Christmas pudding & brandy sauce [G,S,L](#)

Pear tart & festive parfait [G,L,S](#)

Black Forest Gateau [G,L,S](#)

Mini platter of local cheese, biscuits, Norfolk chutney [G,L,S,C](#) - add 50ml Archangel Sloe Port £3.50

Lunchtime 12:00 - 3:30pm

two courses £30

three courses £35

Evening 5:30 - 8:30pm

three courses £39

Christmas Feasts must be booked in advance. We will take a non-refundable, £10 per person, deposit at the time of booking.

Pre-orders will be required 7 days ahead of booking date, although late bookings are always welcome

We operate a 48hr cancellation policy, there will no refund in the event of cancellation within

48 hrs of your booking

Service is discretionary. All tips are shared between all the R&C staff. There is a 12.5% service charge for parties of 8 or more