

Christmas at The Rose & Crown...

Sweet potato & coconut soup, crispy sweet potato noodle, doorstep bread

Chilli & lime king prawns, tangy mango salsa

Baked ham hock pot, grilled cheddar, local crusty bread

Rosemary focaccia, dipping oils & olives

Roast Norfolk turkey, duck fat roasted potatoes, winter vegetables, Yorkshire Pudding, gravy

Goats cheese & beetroot tartlet, tenderstem & walnuts, roasted carrots *

Honey glazed salmon, citrus risotto, parmigiano

Pan seared duck breast, braised red cabbage, duck fat mash, sprout tops

Warm mince pie brownie, local brandy ice cream *or* fresh cream

Vanilla & pomegranate panna cotta, Nankhati (cardamon biscuit)

Cranberry glazed cheesecake, double cream

Mini platter of local cheese, homemade savoury crackers, fig chutney

Two courses £30 Three courses £39

A deposit and pre-order will be required for all bookings

Monday 25th November – Wednesday 24th December / Monday-Fridays only

** Vegan cheese alternative – please state when ordering*