

80'S/90'S
PARTY NIGHT MENU

2 COURSES £42.95 PER PERSON

MAIN COURSES

Turkey ballotine with stuffing, wrapped in bacon, pig in blanket, roast potatoes,
carrots & parsnips, brussel sprouts & gravy

Slow cooked braised beef in a red wine & port jus, potato gratin,
buttered carrot with star anis, green beans (gf)

Mushroom & Stilton Wellington, roast potatoes, carrots, brussel sprouts & gravy (v)

Roast supreme of salmon, potato gratin, green beans, roasted cherry tomatoes, white
wine & cream sauce (gf)

DESSERTS

Chocolate & orange brownie, whipped vanilla clotted cream (v, gf)

New York baked vanilla cheesecake, mulled wine & winter berry compote (pb, gf)

Traditional Christmas pudding with brandy sauce (v, avail pb)

Binham Blue & Norfolk Dapple cheeses, celery, nigella & pear chutney, seeded
sourdough crackers (v)

(v) VEGETARIAN (pb) PLANT BASED (gf) GLUTEN FREE

Can be catered for most dietary needs, discuss with a member of the team