

THE VILLAGE MAID

LOUNGE

Christmas Menu

Starters

SMOKED SALMON & BABY PRAWN COCKTAIL 9
Thousand Island Crème-Fraiche, Lettuce, Granary Bread GF*/DF*

3 BIRD SCOTCH EGG 8.5
Celeriac & Sage Remoulade, Beetroot Ketchup DF*

PAN SEARED PIGEON BREAST 9
Pickled Wild Mushroom, Game Croquette, Blackberry Jus DF*

ROASTED CARROT & SWEET POTATO SOUP 7
Coriander Chilli Oil, Sourdough Croutons V/VE GF*/DF*

Mains

ROAST NORFOLK TURKEY BREAST 16
Sage & Caramelised Onion Stuffing, Roast Potatoes, Seasonal Greens, Brussel sprouts,
Roast Chantenay Carrot, Parsnip, pigs in blankets, Gravy GF*/DF*

SLOW ROAST PORK BELLY 18
Norfolk Dapple Potato Terrine, Braised Red Cabbage, Smoked Cider Jus GF*/DF*

PAN ROASTED COD LOIN 19
Fennel Sweetcorn, Crayfish & Potato Chowder, Poached Egg, Sugar Snap Peas GF*/DF*

SWEET POTATO & SAGE NUT ROAST 15.5
Roasted New Potatoes, Braised Red Cabbage, Brussel Sprouts, Roast Chantenay Carrot, Parsnip, Gravy VE DF*

PAN FRIED SEABASS FILLET 19
Lyonnais Potatoes, Tenderstem broccoli, Brown Shrimp, Dill & Lemon Caper sauce GF*

Desserts

STICKY TOFFEE & BANANA PANNA COTTA 7.5
Pecan Praline, Sticky Toffee Sauce GF*

PANETONE BREAD & BUTTER PUDDING 7.5
Chocolate Sauce, Marshmallow

APPLE & CINNAMON CRUMBLE 7.5
Custard or Ice cream V/VE GF*/DF*

CHRISTMAS PUDDING PARFAIT 7.5
Mulled Wine Coulis, Macerated Winter Berries GF*

CHEESE BOARD 10
Norfolk Dapple, Baron Bigod, Shropshire Blue, Sticky Pickle, Crackers,
Butter, Frozen Grapes GF*

V = Vegetarian VE = Vegan Any dishes which state GF*/DF* can be adapted to be gluten free and/or dairy free.

Allergen data is held on all the ingredients used in our dishes, please ask a member of staff should you require further information.

Due to cost of living beyond our control, we reserve the right to make changes to these dishes and/or prices at any time.