



Festive Dinner in Flame Restaurant

Friday 6th, 13th & 20th December
Saturday 7th, 14th & 21st December

On Friday & Saturday evenings throughout December, enjoy our resident pianist whilst you dine in Flame Restaurant

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2 courses £34 or 3 courses £39

Sittings from 7pm - 9pm

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Starters

Tiger prawns, crayfish, avocado, gem lettuce, American cocktail sauce, smoked paprika (NF/GF)

Ham hock and leek terrine, piccalilli, focaccia slice

Tomato, goats cheese and basil tart, water cress, toasted pine nuts, basil oil (V)

Moroccan chickpea and quinoa salad, vegan feta, avocado and Boltardy beetroot (VE)

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Mains

Braised Lamb shank, pomme puree, minted & maple roasted root vegetables, Brussel sprouts, cranberry jus (GF/NF)

Fillet of beef, dauphinoise potato, celeriac puree, edamame beans, wild mushrooms, baby arugula, rich jus (GF/NF)

Roast Norfolk turkey, herb roast potatoes, honey roasted root vegetables, Brussel sprouts, Yorkshire pudding, stuffing, pig in blanket, rich gravy

Pan seared lemon & thyme salmon supreme, Paris mash, ratatouille, green herb oil (NF/GF)

Wild mushroom and saffron risotto, toasted pine nuts, truffle oil (VE/GF)

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Desserts

Christmas pudding with brandy vanilla custard

Chocolate and orange torte, chocolate and orange glaze

Lemon cheesecake, vegan lemon creme, mixed berries (GF/VE)

Raspberry frangipane tart, vanilla ice cream (GF)

Sticky toffee pudding, salted caramel ice cream (GF)

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V = Vegetarian VE = Vegan GF = Gluten free DF = Dairy free NF = Nut free