



TAPROOM BAR & RESTAURANT

Christmas Party Night & Disco 2026

December 4th, 5th, 11th, 12th, 18th and 19th.

Food at 7.30pm, Disco 9pm to Midnight

Starters

Roasted Parsnip & Chestnut Soup, Chunky Bread. (VG,GFO)

Smoked Salmon & Prawn Terrine, Lemon Olive Oil Dressing, Sourdough Crostini. (GFO)

Chicken Liver, Port & Caramelized Onion Parfait, Apple & Cranberry Chutney, Mixed Leaf Salad, Sourdough Bread. (GFO)

Warm Fig & Goats Cheese Tart, Mixed Leaf Salad, Honey & Balsamic Dressing, Crystalized Pecans (V).

Mains

Traditional Norfolk Turkey, Roast Potatoes, Yorkshire Pudding, Stuffing, Brussels Sprouts & Pancetta, Pigs in Blankets, Braised Red Cabbage.

Pan Fried Sea Bass, Garlic & Spinach Crushed New Potatoes, Brown Butter & Lemon Sauce. (GF)

Roasted Butternut Squash Pithivier, Maple Carrots, Braised Red Cabbage. (VG)

Sliced Porchetta on Sage & Onion Lentils, Purple Kale, Roasted Apple & Pork Jus. (GF)

Desserts

Traditional Christmas Pudding, Brandy Sauce. (V)

Chocolate & Gran Marnier Tart, Caramelised Orange. (V)

Winter Spiced Cranberry & Vanilla Cheesecake, White Chocolate Crumb, Frosted Cranberries & Orange Tuille. (V)

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice-Cream. (V)

Chocolate & Raspberry Tart, Raspberries, Vegan Ice-Cream. (VG,GF)

2 Courses £39.95

3 Courses £44.95

Available for Parties of 6 or more.

Pre-booking required.

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free, (GFO) Gluten Free Option

We separate ingredients and clean down work areas and equipment. However, as allergenic ingredients are present and handled within our kitchen, we cannot guarantee that our food or drinks are completely free from allergens or traces of allergens.