

Christmas at The Lodge

Two course £30.95 Three course £39.95 • Available Monday to Saturday
Available from 1st – 24th December • £15 per person non refundable deposit

For guests with any food/drink allergies please advise on Pre-Booking Form

Starters

- Wild Mushroom, Spinach, Toasted Pine Nut Brioche Sando, Chive Oil, Watercress. (GFO)
Local Ham Hock & Smoked Applewood Cheddar Gratin, Binham Blue Cheese Straws.
Pastrami Cured Salmon, Crème Fraiche, Pickled Cucumber, Trout Roe. (GFO)
Chicken Liver Parfait, Toasted Brioche, Chicken Skin Butter, Date Puree. (GFO)
Thai Style Beef Laab Spring Roll, Nam Jim Dipping Sauce, Coriander, Mint & Peanut Salad.
Panko King Prawn Puri, Tikka Sauce, Peshwari Naan, Mango Chutney, Coconut & Coriander Cress. (GFO)

Mains

- Rob Mortons Free Range Turkey with Seasonal Trimmings, Goose Fat Roast Potatoes, Seasonal Vegetables & Rich Turkey Gravy. (DFO) (GFO)
Cranberry & Apricot Nut Roast Wellington, Garlic & Thyme Roast Potatoes, Seasonal Vegetables & Rich Vegetarian Gravy. (V) (GFO)
Swannington 28 Day Aged 10oz Ribeye Steak (Supplement £8.50)
Triple Cooked Chips, Panko Onion Ring, Sundried Tomato, Watercress & Parmesan Salad. (GFO)
Local Pan Fried Venison Haunch, Fricassee of Shiitake Mushroom, Spinach & Pine Nuts
Baby Glazed Carrots, Fondant Potato & Pan Jus. (GFO)
Roasted Rump of English Lamb, Puff Pastry Wrapped Dauphinoise Potato, Sauté Silver Skin Onion, Pancetta, Peas & Baby Carrots with a Rich Lamb Jus. (GFO)
Pan Fried Merrifield Duck Breast, Red Thai Curry Sauce, Vegetable Spring Rolls, Jasmine Rice & Thai Style Prawn Crackers.
Pan Roasted Fillet of Salmon, Cromer Crab, Sundried Tomato & Chilli Linguine, Parmesan & Rocket Leaf Salad.
Pan Fried Fillet of Halibut, Brown Shrimp Arancini, Tenderstem Broccoli, Champagne & Dill Beurre Blanc. (GFO)
Twice Baked Souffle, Roasted Baby Beets, Wilted Spinach & Butternut Squash with Buttered Jersey Royals and a Pear and Walnut Salad

To Finish

- Winter Spiced Apple Crumble Brulée with Cinnamon Ice Cream (GFO)
Gingerbread Cheesecake with White Chocolate Ice Cream & Gingerbread Man
Homemade Christmas Pudding, Brandy Sauce & Toasted Marzipan
Black Forest Brownie & Chocolate Sauce with Black Cherry & Kirsch Ice Cream
Chocolate Orange Pot with Candied Orange & Chocolate Ice Cream (V)
Sticky Toffee Pudding, Hot Toffee Sauce & Vanilla Ice Cream (GFO)
The Lodge Cheese with Artisan Crackers, Frozen Grapes & Figs (Supplement £4.50)

FOOD ALLERGIES & INTOLERANCES - All of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared and our menu descriptions do not include all ingredients. Please ask a member of staff if you require assistance.

(VG) Vegetarian, (V) Vegan, (DF) indicates Dairy Free, (GF) indicates Gluten Free, (GFO) indicates Gluten Free Option available