

Starter

Venison, pheasant & wild mushroom terrine, Cumberland gel, cornichons, sourdough toast

Beetroot tartare, horseradish crème fraîche V&A

Smoked mussel & leek chowder, sourdough bread

Main

Norfolk turkey Wellington, pigs in blankets

Roast princess squash, spiced lentil ragù, crispy kale V&A

Salt-cured cod, cranberry & herb crust, miso-poached fennel, dashi beurre blanc

All mains served with sprouts, chestnuts and cranberries, braised red cabbage and roast potatoes.

Dessert

Christmas pudding, brandy ice cream V&A

Yule log

Local cheese plate

Monday - Thursday 3 courses £38

Friday - Sunday 3 courses £45

Please inform your server of any dietary requirements before they take your order. A discretionary charge of 12.5% will be added to your bill. This charge is distributed among the entire team at The Maltings.