Festive Menu

Starter

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

Beetroot tartare, horseradish crème fraîche VGA

Smoked mussel & leek chowder, sourdough bread

Main

Norfolk turkey Wellington, pigs in blankets

Roast princess squash, spiced lentil ragù, crispy kale VG

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 VG

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.

Kids Festive Menu

Starters

Soup of the day, house bread, butter
Smoked salmon, cream cheese, cucumber
Hummus, crudites, toasted flatbread

Mains

Turkey, pigs in blankets, roast potatoes, vegetables, gravy
Mac ‘n’ Cheese
Sausage, chips, beans

Puddings

Christmas pudding, custard
Chocolate brownie, vanilla ice cream
1 scoop of ice cream
chocolate | *vanilla* | *salted caramel*

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.