



New Years Day

£30.00

£15.00 Under 10s

Starters

Prawn & Flaked Salmon Salad, lemon & dill mayo GFA

Tempura King Prawns, sweet chilli dipping sauce

Baked Button Mushrooms, peppercorn sauce, panko breadcrumb GFA / VEGAN AVAILABLE

Homemade Butternut Squash & Sage Soup, bread & butter GFA / VEGAN AVAILABLE

Local Brixworth Pate, French toast, winter chutney GFA

Main Course

Roast Topside of Scottish Beef GFA

Sage Roast Breast of Norfolk Turkey, pig in blanket, sage & onion stuffing GFA

Slow Cooked Lamb Shank, rosemary & redcurrant gravy GFA

Homemade Chicken & Smoked Bacon Pie

Sweet Potato, Cashew & Apricot Tart VEGAN AVAILABLE

All served with Yorkshire pudding, cauliflower cheese, fresh vegetables,
parsnips, roast potatoes & gravy

Pan Roasted Salmon Fillet, Hollandaise sauce, herb crushed new potatoes

Little Meals

Chicken Nuggets or Sausages with Sunday Trimmings

Mini Roast (Beef or Turkey)

Mac 'n' Cheese, garlic bread

Desserts

Olde Vic Christmas Pudding, brandy sauce GFA / VEGAN AVAILABLE

Baked Chocolate & Cherry Cheesecake, mulled winter berry compote VEGAN

Apple & Cinnamon Strudel, butterscotch ice cream

Ice Cream Selection GFA / VEGAN AVAILABLE

(Vanilla/Chocolate/Mint/Strawberry/Butterscotch)

Trio of British Cheese, winter chutney, sourdough biscuits GFA

£10 non-refundable deposit per person required on booking.

Please notify a member of staff should you have any dietary requirements or allergies and we will be happy to help.

we politely ask that children remain seated in the restaurant.

GFA = Gluten Free Available / GF = Gluten Free / Smaller Portion Available on selected dishes / (V) = Vegetarian