



FESTIVE MENU

£33 per person

STARTERS

caramelised jerusalem artichoke soup, walnut granola, ciabatta (pb/gfo)
hermitage sweet chilli chicken wings, crispy onions, sesame seeds, coriander (gfo)
potted brancaster staithe smoked salmon, smashed avocado, toasted ciabatta (gfo)
roasted fig, carrot & freekeh salad, shaved chestnuts, pomegranate
& balsamic dressing (pb)

MAINS

roast norfolk turkey, pigs in blanket, thyme & garlic roast potatoes, brussel sprouts,
honey glazed carrot & parsnip, cranberry sauce & turkey gravy (gfo)
hermitage dry aged beef burger, dijon mayo, caramelised onion chutney, smoked streaky
bacon, grilled cheese & fries (gfo)
crispy cauliflower steak, apricot, harissa squash & chickpea tagine, turmeric & flaked
almond cous cous (pb)
pan seared sea bass, saffron, pea, lemon & herb risotto (gf)
8oz 28-day aged sirloin steak, house salad, fries, peppercorn sauce +£6.5 (gfo)

DESSERTS

christmas pudding, brandy sauce (gfo)
sticky toffee pudding, butterscotch sauce, vanilla ice cream
clotted cream pannacotta, boozy cherries, almond biscotti (gfo)
hermitage salted caramel & caramelised peanut "snickers" (pb/gf)
british cheese board, pear & saffron chutney, grapes, celery, crackers +£2 (gfo)

MINI MINCE PIES

(gf) gluten free (gfo) gluten free option available (v) vegetarian (pb) plant based.
please let your server know if you have any allergies or dietary requirements. a full allergen menu is available on request. all dishes are made fresh in house & we cannot guarantee the absence of allergens in our dishes, due to being produced in a kitchen that contains allergens. a discretionary service charge of 10% is added to your bill.