

Menu

Chef's choice of bread for the table

STARTERS

Ham hock and smoked chicken terrine, piccalilli, puffed pork, toasted brioche, apple (gfo)

Harissa-roasted cauliflower, coriander hummus, toasted seeds (ve)

Binham Blue and pear tart, winter salad (v, veo)

MAINS

Roasted Norfolk turkey, roast potatoes, root vegetables, pig in blanket, stuffing, winter greens (gfo)

Slow braised beef short rib, horseradish mash, roasted winter vegetables, chimichurri (gfi)

Root vegetable, wild mushroom and chestnut wellington, dauphinoise potato, creamed leeks (v, veo, gfo)

DESSERTS

Chef's trio of desserts - mini christmas pudding and brandy cream, clementine meringue, dark chocolate and sour cherry marquise

Add a cheese board for the table at £12.50 per person

ALLERGEN KEY: gf - made without gluten v - vegetarian, ve - vegan, gfo - made without gluten optional, veo - vegan optional

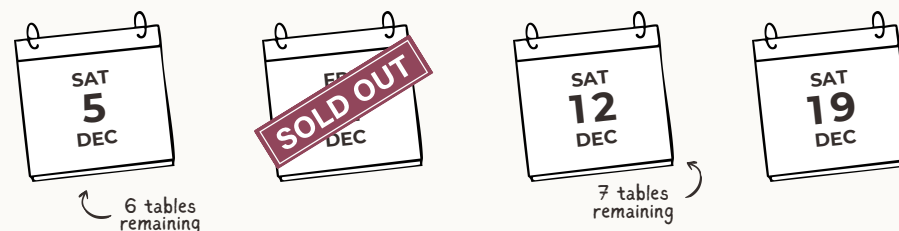
[Click here for full allergen information](#)

Shared Party Nights

Gather your friends, family or colleagues and celebrate Christmas in style. Enjoy an evening of festive dining, entertainment and dancing in The Landscape.

£76.95 per person

ARRIVAL FROM 6PM | DINNER SERVED AT 7PM | BAR CLOSES 12AM



THEMED DECOR
& CRACKERS



PROSECCO ON
ARRIVAL



LUXURY THREE-
COURSE MEAL



MAGICIAN SET



PHOTOBOOTH



DJ UNTIL
MIDNIGHT

Pre-booking is essential. A non-refundable and non-transferable deposit of £30 per person is required to secure your places. A minimum of 8 guests applies per table. Pre-orders will be required by Wednesday 18th November.

Prefer a smaller celebration?

If you would like to celebrate with a smaller group, ask our team about dining in The View before joining the party afterwards.

Subject to availability. Dining prices may vary.