

Dessert



White Chocolate Cheesecake Cherry Compote



Vanilla Panacotta Stewed Winter Berries



Sticky Toffee Christmas Pudding



Chocolate Cherry Brownie



Chestnut Parait



Orange Nutmeg Baked Cheesecake



Baron Bigod Panna Cotta



Spiced Berry Millefeuille

Desserts*



Chocolate ice cream

22
7 €



Vanilla Cheesecake

3
6 €

Appetizers*



Prawn Cocktail

9
€

Soups*



Soup of the Day

6
€

Mains



Steak Ale Short Crust Pie

17
€



North Sea Cod

18
€

Salads



Grilled Chicken Avocado Salad

10
€

Sandwiches



Norfolk Dapple Cheddar

6
€



Mr Massey's Club

10
€

Salad



Mixed Salad

SIDES



Pan Tossed Greens

Desserts



Blackberry Mille Feuille

7
€

Pâtisserie



Éclair

Starters



Smoked Chicken Potato Hash

7
€



Sesame Cured Tuna

9
€



Ox Cheek Bon Bon

7
€

Cocktails



The Massey

9
€



The Turner

9
€



The Nelson

8
€



The Gryffen

8
€



The Greyfriar

8
€



Henry Bell

8
€



Singapore Sling

9
€

Starter



Salmon Cured



Mulled Wine Compressed Pear



Chicken Leek Puff Pie



Seafood Raviolo



Oak Smoked Gressingham Duck



Cauliflower Chestnut Soup



Whiskey Oak Salmon



Smoked Haddock Gruyere Tart

Main Course



Pan Roasted Fillet of Sea Bass



Roasted Vegetable Spinach and Wild Mushroom Pithiver



Norfolk Turkey Ballotine



Thetford Red Deer



Honey Roasted Butternut Squash Galette



Sharing Roast

Soup



Onion Soup

Burgers



The Duchess

9
€

Omelettes



3 Egg Omelette with Your Choice of Fillings

Ben & Jerry's



Chocolate Brownie

9

Main



Friday Saturday

Appetizers



Crispy Pork Cheeks



Artichoke Soufflé

16
€

Classics



The Dirty Duke

12
€



Basil Marinated Mozzarella Salad

12
€

Baguette



Ham

6
€

To Share



Cured Norfolk Meats

14
€

Pizza - Klein Ø 26 cm



Royale

10
10
€

China Art (Soja-Chilisauce)



King Prawns

9

Pizza - á 20cm



Florentine

7
€

Open Sandwiches



Norfolk Dapple Rarebit

8
€

Bar Snacks



Cured Tuna

Sunday Roasts



Norfolk Chicken

16
€

Selection of Finger Sandwiches



Open Smoked Salmon and Lemon Aioli on Rye



Norfolk Ham and Charred Tomato Chutney on White



Free Range Egg and Rocket on Brown



Cucumber and Cheese on White

Christmas Eve



Under 3 years



Arrive on Christmas Eve and enjoy a delicious festive afternoon tea in our lounge.



Relax and refresh in your comfortable accommodation before you join your fellow guests for a two course dinner before hanging up those stockings.

Children's Meals



Whole-Tail Scampi

10
€

Tapas dishes



Chilli Arancini

Tried & True



Ginny Hendricks

9
€

Christmas Day



A traditional breakfast will be served in the morning from 8.00am until 10.00am.



A glass of fizz and canapes welcome you before we serve Christmas day lunch.



In the evening we will serve a light, but sumptuous buffet from 6.30-8.30pm.

Sunday to Wednesday



Sunday To Wednesday

Merry Twixmas & into the New Year



Take advantage of our amazing Twixmas offers and let us take care of you!



Ideal if you fancy a couple of relaxing days between the Christmas and New Year's celebrations

Time to Celebrate New Year's Eve



At 7pm the evening



The evening continues with music from our resident DJ



A fabulous, stylish evening with delicious food and a great atmosphere!



There is not a better way to start 2018!

November - Three Course Dinner & Disco



Friday 24th Saturday 25th

Boxing Day Lunch



Under 3's

Boxing Day



Boxing Day will start with a hearty breakfast served from 8am until 10am.



It will then be time to bid you goodbye, hopefully to see you again in the New Year!

Christmas Package Three Night Stay



From midday Chef will present a delicious Boxing Day lunch.



Perhaps you might enjoy a walk around the market square or a trip to the nearby coast for some bracing sea air?



In the evening, we will serve you a relaxing three course dinner in Turners Restaurant.

The Duke's Afternoon Tea



Selection of Handmade Cakes and Sweets



Pot of Tea or Cafetiere of Freshly Ground Coffee

Uncategorized



Thursdays



Cream of Butternut Squash Soup



Roast Turkey



Traditional Christmas Pudding



Two Courses



Three Courses



Spiced Parsnip Soup



Maple Glazed Pork Belly



Fillet of Sea Bass



British Cheeseboard



Adults



Children



Canapes



Carpaccio of Beef



Turbot



Onion Tarte Tatin



Pulled Ham Hock



Lemon Thyme Roast Chicken



Fish Pie



Herb Risotto



Lemon Baked Alaska



Benedict

8
€



Smoked Bacon

9
€



Berry Compote

7
€



Chicken Bacon Burger

12
€



Beer Battered Catch of the Day

15
€



Minute Steak

13
€



Deep Fried Whitebait

7
€



Fish Finger Sandwich

9
€



Home Cured Salmon

9
€



Free Range Egg

8
€



Grilled Halloumi

1
9
€



Sweet Potato Chips



Chorizo Sausage Roll



Piri Piri Chicken Wings



Lemon Posset



Pavlova



Honeysuckle



Freshly Baked Scone



House Bread

6
€



Compressed Pear

8
€



Sea Bass

21
€



Duo of Pork

18
€



8oz Rib Eye Steak

26
€



Custard Tart

6
€



Hand Cut Chips



Mash Potato



Ham Hock and Pea Terrine