FESTIVE MENU

THE TOBIE NORRIS

Minimum of 6 guests, £20pp deposit required on booking.
Pre-order required 14 days prior to the date of your event.
Vegan and gluten free options available on request.

STARTERS

Focaccia (V) 6.95
With olive oil and balsamic vinegar

Warm Dough Balls 10.75
with smoked bacon
& sweet cranberry sauce

Chicken Liver Parfait 12.95
Creamy chicken liver parfait with
toasted focaccia and red onion jam

Baked Camembert (V) 13.95
With roasted tomato chutney
and toasted focaccia

Lincolnshire Pigs in Blankets 11.50
With mustard mayonnaise

Slow-cooked Wild Mushroom & Truffle Compote (GF) 12.50
served with warm crusty bread*

Sweet Potato Falafel (VE) (GF) 12.75
Spiced sweet potato and chickpea
falafel, mint yoghurt, pickled cucumber

MAINS

Tobie Turkey Ballotine 22.95
Norfolk bronzed turkey stuffed with sage & onion stuffing, wrapped in smoked bacon served with roasted Hasselback potatoes, pigs in blankets, roasted baby carrots, Brussels sprouts and redcurrant gravy

Festive Mac 'n' Cheese 21.95
Tobie Norris mac 'n' cheese with pigs in blankets and shredded turkey, topped with a sage & onion stuffing crumb, served with garlic dough balls

Red Wine Braised Beef Cheek (GF) 22.95
Slow braised beef cheeks cooked in a red wine sauce and thyme gravy with buttery mash, caramelised root vegetables, glazed carrot and braised cabbage

Chicken & Ham Pie 22.95
Served with buttered greens, Koffmann's chips and Tobie gravy

Rosemary-Crusted Cod (GF) 23.95
Herb-crusted cod fillet served with buttered greens, roasted Hasselback potatoes, and a rich hollandaise sauce

Sweet Potato, Pearl Barley & Kale Pie (V) (VE) 22.95
Served with roasted Brussels sprouts, Hasselback potato, and braised red cabbage with vegan gravy

Aubergine Parmigiana with Roasted Tomato Sauce (V) 22.95
Baked aubergine layered with rich roasted tomato sauce and mozzarella, served with a fresh tomato, rocket and red onion salad.

Wild Mushroom & Truffle Pizza (V) 18.50
Mozzarella, wild mushrooms, with a rich truffle cream sauce on the base finished with Pecorino Romano

Turkey Meatballs, Bacon & Brie Pizza (V) 18.50
Classic Tobie pizza base topped with sage and onion turkey meatballs, crispy bacon lardons, mozzarella and brie finished with cranberry sauce

ÐESSERTS

Christmas Pudding 12.50
Served with caramel sauce and vanilla ice cream

Lemon Meringue Tart (V) 12.50
Served with winter berry compote

Millionaire Chocolate Torte (GF) (VE) 12.50
Served with raspberry sorbet

Rennet & Rind Seasonal Cheese 18.50
A selection of Rennet & Rind Seasonal cheeses, served with biscuits, grapes, celery, and chutney

Ice Cream and Sorbets (per scoop) 3.50
Served with a Rossini wafer
Clotted Vanilla | Chocolate | Raspberry Sorbet | Honeycomb

*We are able to adapt a number of our dishes to make them Gluten Free.
Please ask a member of staff if you require information on allergens within our dishes.

An optional service charge of 12.5% will be added to your bill.
Please note we only accept card payments, we no longer take cash or cheques.

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(VE) Vegan (V) Vegetarian (GF) Gluten Free*

KOFFMANN'S POTATOES FOR CHEFS
Proudly using the finest tasting potatoes in our dishes!

FESTIVE PIZZA BUFFET

THE TOBIE NORRIS

£28 PER PERSON

This menu includes private hire in one of our enchanting rooms developed as an informal way for you to enjoy your festive party.

Our buffets are designed for groups of over 16 people, £15 per person, non-refundable deposit required on booking.

PIZZA BUFFET

A selection of Stone Baked Pizzas with a variety of toppings to include:

Mozzarella | Lamb Kofta | Sun Blushed Tomatoes
Chorizo | Goats' Cheese | Anchovies | Basil
Free-Range Chicken | Stilton | Fresh Rocket

As well as the more traditional pizza toppings

For an additional £5.95 per person add:

Triple Cooked Chips, French Fries and Mixed Salads



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