



Christmas Celebration Menu



Advanced bookings only served from 1st - 23rd December 2018

To start

Stuffed mushrooms with sage, onion & roasted red pepper coated in panko breadcrumbs served with garlic butter

Prawn, crayfish and salmon mousse sundae served with a poppy seed straw

Hot bloody Mary soup served with a cheese scone

BBQ belly pork with a pulled pork rissole served with home made baked beans

Caramelised red onion & goats cheese tart

For main

Traditional roast Norfolk turkey served with chestnut stuffing, roast potatoes, pigs in blankets and gravy

Salmon Wellington, filled with crab pate & spinach, served with a crab bisque on the side & parsley new potatoes

Game pie with confit of duck leg, topped with puff pastry served with chicken stock hassle back potatoes

Roasted vegetable layer cake with curried butternut squash parcels served with a tomato & pea risotto and homemade tomato & basil sauce

Belly of pork with a black pudding croquet, sage & apple dumpling & cider apple sauce

All main dishes served with fresh vegetables

Dessert

Christmas pudding with brandy sauce

Mango and passion fruit Charlotte

Ginger & apple cheesecake

Warm poached pear & chocolate sponge cake with vanilla ice cream

Cheese & biscuits

2 courses £19.50, 3 courses £25.00

A 10% service charge will be added to your bill, thank you

