

Oak Smoked Salmon & Prawn Cocktail

With Cucumber Chutney & Pink Grapefruit

Warm Salad of Crunchy Pork Belly

With Black Pudding Fritters, Apple & Quince Compote, Hazelnut Dressing

Creamy Pumpkin Soup

Garnished with Halloumi Cheese Croutons, Toasted Pumpkin Seeds & Olive oil

Deep-Fried Breaded French Brie

Beetroot chutney & Orange Blossom Honey

Traditional Roast Norfolk Turkey

*Hand Carved served with pigs in Blankets, Chestnut Stuffing, Roast Potatoes, Buttered Sprouts,
Braised Red Cabbage, Roast Carrots, Gravy & Cranberry Sauce*

Salmon Fillet Baked in Filo

*Salmon Fillet baked in Filo pastry with Stem Ginger & Tarragon Butter, French Beans, Peas and Pea Shoots,
Baby Potatoes & Chive Cream Sauce*

8oz Char Grilled Sirloin Steak & Cafe de Paris Butter

Served with Roast Tomato, Flat Cap Mushroom & Chips

Slow Cooked Venison "Daube"

*Lean Venison Cooked in a Red Wine Sauce with, Bacon Lardons, Shallots with Gratin Potatoes,
Roast Root Vegetables & Horseradish cream*

Roast Vegetable & Spinach Cannelloni

*Wrapped in pancakes & baked on Tomato Fondue Glazed with Cheese Sauce
Served with Green Salad Garlic Crostini*

Christmas Pudding

with Brandy Crème Anglaise

Vanilla Panacotta Cheese Cake

Winter Berry Compote

Salted Caramel & Chocolate Tart

With toasted Almonds & Amoretti

Selection of Cheese

With Biscuits, Chutney & Grapes

25.50 per person