



CHRISTMAS DAY MENU 2017

On Arrival.... Complimentary Glass of Prosecco

TO START ...

Sharing Board for the Table
Parma Ham, Salami, Chorizo, Smoked Salmon, Pate served with Bread & Olives
Veggie Board, Selection of Hummus, Aubergine, Red Pepper & Artichoke
Served with Bread & Olives (v)
Roasted Tomato & Basil Soup served with Bread (v)

Champagne Granita

MAIN EVENT ...

Roasted Crown of Norfolk Turkey, Pigs in Blankets, Roasted Potatoes & Veg
Pan Roasted Duck Breast, Plum Sauce, Dauphinoise Potatoes, Seasonal Veg
Grilled Halibut Steak, Bouillabaisse Sauce, New Potatoes, Mediterranean Veg
Root Vegetable & Mixed Nut Roast, Roasted Potatoes, Seasonal Veg (v)

TO FOLLOW ...

Traditional Christmas Pudding, Brandy Sauce
Poached Pear, Red Wine Sauce, Cinnamon Ice Cream
Chocolate Sundae, Brownie, Chocolate & Vanilla Ice Cream

FOLLOWED BY ...

Selection of Cheese, Chutney, Grapes, Celery, Wafers

TO FINISH ...

Petit Fours served with Tea or Coffee



£75 per person, Children under 12years £37.50
£25 deposit per person on booking please

We don't add any service charge to your bill, this is down to your discretion

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Dishes containing fish and hand-pulled chicken may contain small bones. Some of our dishes contain alcohol, please ask a member of staff for further information. (v) = made with vegetarian ingredients.