



Christmas Day Menu 2013



*Seatings available 12-3pm Open 12-6pm
Minimum booking 4 people*

Amuse bouche

Spicy pumpkin & caraway seed soup with crusty bread & butter (v)

Lime & dill cured salmon gravlax, brown bread, lime & dill dressing

Pressed game terrine with streaky bacon, fruit chutney & toasted sourdough bread

Deep fried goat's cheese, baby leaves & cranberry relish (v)

Limoncello sorbet

Traditional Christmas dinner

(Vegetarian option available)

Norfolk turkey served with roast potatoes, buttered brussel sprouts, pigs in blankets, carrots, honey glazed parsnips, sage & chestnut stuffing, gravy & cranberry sauce

Open ravioli of salmon, saffron, leeks & wilted spinach with chervil butter

Mediterranean vegetable wellington with wilted spinach & stilton sauce (v)

Steamed & braised mallard with parsnip tart & jus

Traditional Christmas pudding with brandy sauce

Chocolate fondant with vanilla pod ice cream

Apple Charlotte with crème Anglaise

Great British cheeseboard served with pear chutney & biscuits

Tea/coffee & mince pies

£65 per head
