



***** SAMPLE *****

Christmas Menu 2019

All menus include coffee and mince pie

2 courses £35 3 courses £40

Starters

Wild king prawn, avocado puree, bloody Mary sauce, paprika oil

Pressed ham hock, burnt apple gel, brioche crumb

Spiced pumpkin soup, Cheesy cob roll

Winter salad of mulled wine poached pear, Stilton, Medjool date & candied walnuts

Mains

Norfolk bronze turkey and all the trimmings

pigs in blanket, sauté chestnut brussels, honey roasted parsnip & carrots, roast potatoes

Sweet potato, goats cheese, sage & pine nut wellington, all the trimmings

sauté chestnut brussels, honey roasted parsnip & carrots, roast potatoes

Roasted scotch salmon fillet, confit cherry tomatoes, crushed potato, salt baked beetroot salsa

Braised Texel lamb shank, grain mustard mash, roasted root vegetables

Afters

Traditional Christmas pudding, whipped brandy butter

Boozy sherry & raspberry trifle, toasted almonds

Black forest yule tide log

British cheese plate, chutney, crisp breads £5 supplement charge