



FESTIVE MENU

Starters

Spicy carrot and coriander soup

Served with rustic bread and butter

Duck lever and whiskey pate

Served with apple and pear chutney, Melba toast

Crab & tuna ceviche

Served with Marie rose sauce, crispy iceberg lettuce, and rustic bread

Caramelized onion & feta cheese tart

Served with green apple chutney and salad

Main Course

Traditional roast Norfolk turkey

Chestnut stuffing, chipolatas, thyme roasted potatoes, winter root vegetables, brussels sprouts, cranberry, and red wine jus

8oz Beef rib eye steak

Served with winter root vegetables, homemade chips, cherry tomatoes & pepper jus

Herb-crusted pan-seared salmon fillet

Served with parsley-buttered baby potatoes, wilted spinach, Chablis prawn sauce

Italian-style stuffed aubergines

stuffed with shallots, zucchini, bell pepper and cheese gratinated and served with red pepper coulis

Sweets

Icing dusted, X-mas pudding with brandy sauce

Chocolate Fudge Brownie

with vanilla ice cream and raspberry compote

Winterberries cheesecake with strawberry coulis

British cheeseboard and cream crackers

£31 per person