



## **CHRISTMAS FAYRE**

### **TO BEGIN**

#### **Tomato and roasted red pepper soup**

Served with parmesan croutons and warm crunchy bread

#### **Sauteed scallops with mushroom and spinach glaze**

#### **Duck and ruby port pate**

Served with winter salted fruit chutney, brioche finished with balsamic and basil oil

#### **Baked camembert**

Served with cranberry sauce, herb crumbs and toasted sourdough

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#### **Raspberry Champagne sorbet with fresh mint and raspberries**

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### **THE MAIN EVENT**

#### **Traditional roast Norfolk Turkey**

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

#### **Guinness-dipped beef Wellington**

Gratinated potatoes, honey-glazed carrots, blistered cherry tomato, peppercorn sauces

#### **Orange & honey glazed salmon steak**

Crushed baby potatoes, chantenay carrots, steamed broccoli, balsamic reduction

#### **Oven-roasted vegetable parmigiana**

Classic Italian preparation layered aubergine, zucchini with tomato sauce and cheese

### **SWEET THINGS**

#### **Boozy Christmas pudding**

With French brandy sauce, red currant and sugar dust

#### **Rich dark chocolate fondant**

With Vanilla Ice-cream and chocolate pencils

#### **Winterberry cheesecake**

Served with mango coulis and strawberry compote

#### **Let's get cheesy**

British cheese board with apple, celery, crackers, and fruit chutney

### **& FINALLY**

#### **Tea/ Coffee with Minced Pie**

**£99 per person**

