



Christmas Day Menu

6 courses - £89.95 pp

On Arrival

SELECTION OF HOME BAKED BREAD
with marinated olives, cranberries, olive oil and balsamic vinegar

To Start

CREAMY CLAM CHOWDER
served with home baked baltic loaf

AVOCADO AND GARLIC KING PRAWNS
*Fresh avocado with pan fried king prawns cooked
in white wine garnished with salsa verde*

PAN SEARED PARTRIDGE BREAST
served with a chorizo and black pudding salad

GOATS CHEESE SOUFLÉE (V)
*with a fresh rocket salad drizzled with our own honey and
truffle oil dressing and balsamic glaze*

To Follow

MELON & SORBET
a refreshing lemon sorbet and melon dressed with fruit coulis

Main Course

GLAZED ROAST NORFOLK TURKEY
*goose fat roast chateau potatoes, honey glazed roasted winter vegetables, pig in blanket,
homemade stuffing and golden sauvignon gravy*

RACK OF LAMB
*oven roasted seasonal vegetables, dauphinoise potatoes
drizzled with a rich merlot and red current jus*

ROASTED COD LOIN FILLET
with a seafood infused basmati rice and creamy white wine sauce

WILD MUSHROOM WELLINGTON (V)
stuffed with spinach and ricotta with sautéed new potatoes and mixed vegetables

For Dessert

TRADITIONAL CHRISTMAS PUDDING
served with homemade brandy sauce and seasonal berries

CHOCOLATE ORANGE FONDANT
served with double chocolate ice cream

MULLED PEAR
*cooked with red wine, fresh orange and cinnamon
and served with vanilla ice cream*

TRADITIONAL WINTER CHEESEBOARD
*a luxury selection of traditional cheeses with
figs, cranberries and usual accompaniments*

A TRIO OF ICE CREAMS
ask for our selection of ice creams or sorbets

After Dinner

a selection of luxury chocolate truffles

an optional 10% service charge will be added to your bill