



Christmas

DAY MENU

December 25th 2021

3 Courses - £85.00 (£45.00 U12s)



Starters

Lightly Spiced Parsnip & Butternut Squash Soup

Trio of Mixed Seafood Cocktail
(Prawns, Crayfish tails, Crabmeat, Smoked mackerel)

Smoked Salmon Pate
Toasted Rustic Bread

Traditional French Brie Wedges
With Fig, Apple & Cranberry Relish

Main Course

Norfolk Roast Turkey
Figs in Blankets, Roast Potatoes, Cranberry Stuffing, Honey Roast Parsnips, Glazed Carrots & Buttered Sprouts

Tender Roast Sirloin Of Beef
Yorkshire pudding, Roast Potatoes & Seasonal Veg

Wild Scottish Pan Fried Salmon
With Prawns & Mushrooms, New Potatoes

Nut Roast
Nut Roast on a bed of Honey Glazed Vegetables with Slow Roasted Tomato & Pepper Sauce

Dessert

Traditional Christmas Pudding with
Crème Anglaise

Mango and Pineapple Crumble
with Fruit Coulis, almond crumble, vanilla ice cream

Dark & Light Profiteroles served with Cream or Ice Cream