

CHRISTMAS DAY

STARTERS

Roast Pepper and Feta Tart

A light pastry tart topped with roasted red peppers and crumbly feta cheese drizzled with home made pesto

Ham Hock Terrine

With red onion marmalade, pickled cucumber and hot toast

Cream of Tomato Soup

Served with crispy croutons, crème fraiche and home made bread

Home made Scampi 'n' Chips

*Whole scampi tails dipped in tempura batter, with a pea puree
Pea shoots and home made crisps*

MAIN COURSE

Roast Norfolk Turkey

Free range turkey gently roasted and served with roast potatoes, sausage wrapped in bacon, and cranberry sauce

Mixed Bean and Spinach Crumble

An array of beans cooked in a plum tomato sauce with wilted spinach, with a almond crumble topping

Sea Bass

Pan fried sea bass fillet served with polenta chips wilted spinach and a tomato and dill dressing

Roast Sirloin

Tender sirloin gently roasted with roast potatoes, Yorkshire pudding and home made horse radish

DESSERTS

Christmas Pudding

A home made steamed fruit pudding served with brandy sauce

Chocolate and Pistachio Brulée

A home made mousse topped with caramelised sugar served with a home made shortbread biscuit

Eton Mess

Sticky pavolova, Chantilly cream and winter berries

FRESHLY GROUND COFFEE AND HOMEMADE SHORTBREAD

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**PRICE PER HEAD £55.00**