

CHRISTMAS PARTY MENU

£22.50 per person

STARTERS

Minted Pea Soup

Served with crème fraiche crispy Parma ham and fresh baked bread

Portobello Mushroom

Roasted with creamy stilton cheese and a crumb topping served on toasted sour dough with a crab apple chutney

Fishcakes

Smoked salmon and haddock fillet bound with mash potato and lightly breaded, served with homemade tartar sauce

Duck Liver Parfait

Served with a fig and honey chutney and warm toast

MAIN COURSE

Roast Norfolk Turkey

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

Bean and Feta Bake

Mixed beans cooked in a plum tomato sauce with crumbled feta cheese and a almond crumb topping

Salmon

Pan fried with potato dumplings, wilted spinach and a tomato and tarragon dressing

Confit Pork Belly

Slow cooked pork belly served with mustard mash, black pudding, wilted spinach, red wine sauce and an apple and cider jelly

DESSERTS

Home made Christmas Pudding

served with brandy sauce

Chocolate Brulée

A light creamy mousse topped with caramelised sugar served with home made vanilla ice cream

Eton Mess

Sticky pavolova, chantilly cream and winter berries

Sticky Toffee Pudding

A light toffee sponge laced with a sticky Toffee sauce served with crème anglaise