

STARTERS

Roast Butternut Squash Soup with Curry Oil & Pumpkin Seeds

Crayfish & Prawn Cocktail with Marie Rose Sauce &
Granary Toast

Seared Pigeon Breast with red Onion Marmalade,
Parsnip Crisps & Rosemary Brioche

Grilled Goats Cheese, Smoked Aubergine Caviar & Rocket
leaf Salad

MAINS

Roast Norfolk Black Turkey with Duck Fat Roast Potatoes,
Stuffing, Pigs in Blankets, Bread Sauce, Cranberry Chutney &
Red Wine Gravy

Roast Sirloin of Norfolk Bred Beef with Garlic & Thyme Roast
Potatoes, Crushed Carrot & Swede, Yorkshire Pudding &
Red Wine Gravy

Baked Fillet of Black Bream with Mussel Leek & Potato Broth,
Smoked Oil & Avruga Caviar

Baked Field Mushrooms stuffed with Chestnuts, Blue Cheese &
Rocket Leaves served with Crispy Spicy Kale (v)

DESSERTS

Traditional Christmas Pudding with Brandy Custard
Apple & Cinnamon Crumble with Vanilla Clotted Cream

Warmed Mince Pies with Chantilly Cream

