



Christmas Day Menu 2019

Canapes

Smoked Salmon and Spinach Tartlets
Crumbed Button Mushroom Stuffed with Bacon and Stilton
Grilled Halloumi on Pumpernickel Bread with Plum jam

Starters

Green Pea and Ham Hock Soup

Mini Salmon, Spinach, Roasted Red Pepper En Croute,
Sundried Tomato Hollandaise, Pea Shoots.

Intermediate

White Crab, Lime and Green Pea Croquettes, Light Lobster Sauce

To Follow

Prosecco and Mandarin Sorbet

Main Course

Roast Norfolk Turkey, Chestnut and Sage Stuffing, Roast Potatoes, Yorkshire
Pudding, Port Wine Gravy

Slow Roasted Country Style Duck, Flamed Black Cherry Jus, Dauphinoise Potatoes

Pan Fried Red Mullet Fillets, Sauté Red Chard and Potato, Onion Salad,
Drizzled with Coriander and Lime Oil

Roasted Sweet Potato, Purple Sprout Risotto,
Plum Tomato and Basil Confit

All served with Seasonal Vegetables

Dessert

Christmas Pudding with Brandy Sauce

Dark Chocolate Molten Lava Sponge Pudding, Cinnamon Ice-Cream

Eggnog and Baileys Cheesecake, Red Currant Coulis

Selection of Imported and Local Cheeses, Savoury Biscuits,
Plum Chutney, Grapes and Celery

Filter Coffee or Tea with Petit Fours

£80 per person