



Christmas Bash

To Start

Chef's Home-made Soup of the Day

Chef's Chicken Liver and Smoked Bacon Pate served with Red Onion Marmalade and Warm Toast

Zucchini Pancake Filled with Smoked Salmon, Spring Onion, Dill and Cream Cheese

Warm Salad of Grilled Wood Pigeon served with Chorizo and Black Pudding Salad Drizzled with a Mulled wine Reduction

Pumpkin, Spinach and Gorgonzola Risotto

Main Attraction

Roast Breast of Norfolk Turkey, Chestnut and Apricot Stuffing, Chipolata Sausage wrapped in Bacon, Roast Parsnips and Potatoes served with Gravy and Cranberry Sauce

Pan-Fried Breast of Local Pheasant served with a Root Vegetable Crush and a Redcurrant Jus

Grilled Fillet of Hake with a Herb Crust served on a Garlic and Rosemary Sauté Potatoes and Finished with a Citrus Beurre Blanc

Grilled Pork Loin Steak served with Creamed Leek Mash, Black Pudding and a Cider Apple Sauce

Sweet Potato, Chick Pea and Spinach Madras served with Basmati Rice and Naan Bread

To Finish

Traditional Christmas Pudding served with Brandy Sauce

Vanilla Cheesecake served with a Mulled Berry Compote

Double Chocolate Brownie with Toasted Marshmallows and Vanilla Ice Cream

Apple and Apricot Crumble served with Custard

Lemon Curd Brulee served with Homemade Shortbread

2 Course £24.95

3 Course £29.95

All our dishes are freshly prepared there may be a delay during busy periods