

CHRISTMAS DINNER MENU

AMUSE - BOUCHE

STARTERS

Salad of North Sea Prawns with crispy lettuce, cocktail sauce, lemon
and brown bread and butter

Curried Parsnip Soup
with pickled apples

Blowtorched English Lettuce, Soft-Boiled Egg & Crispy Bacon Salad
with homemade salad cream

Risotto of Roasted Butternut Squash, Beans, Peas and Asparagus

MAIN COURSES

Roasted Norfolk Turkey
with traditional accompaniments, game chips & roast gravy

Pan fried supreme of Scottish Salmon
with a mussel, parsley, root vegetable and white wine broth

Roasted Loin of Pork
with crackling, apple sauce and calvados sauce

Leek, Butternut Squash & Stilton Gratin

All of the above will be served with:
Little nutty roast potatoes with sea salt, rosemary and cracked pepper,
glazed carrots & button sprouts

DESSERTS

Festive desserts to include Christmas pudding

