



# **CHRISTMAS PARTY MENU**

## **Starters**

### **Lightly Spiced Squash and Coconut Soup (V)**

garnished with croutons and served with slices of homemade bread

\*\*\*

### **Kiln Roasted Smoked Salmon**

served on a crisp salad with cucumber and a fresh dill dressing

\*\*\*

### **Local Game Terrine**

with a Victoria plum chutney

\*\*\*

### **Pear, Walnut and Blue Cheese Salad (V)**

tossed with a honey and wholegrain mustard dressing

## **Main Courses**

### **Slices of Roast Norfolk Turkey**

with chipolata wrapped in bacon, chestnut stuffing, bread & cranberry sauces

\*\*\*

### **Slices of Local Belly Pork**

slow roasted and served with apple sauce and crisp crackling

\*\*\*

(The above are served with roast potatoes, puréed parsnip with bacon, Brussel sprouts and chestnuts, glazed carrots)

\*\*\*

### **Grilled Sea Bream**

with a lemon, olive and caper salsa, layered potatoes and broccoli

\*\*\*

### **Roast Mediterranean Vegetable Pasta (V)**

Pasta tossed with roasted aubergine, courgette, peppers and red onion in a tomato & garlic sauce topped with green pesto

## **Desserts**

### **Chocolate Almond Espresso Torte (GF)**

served with chantilly cream

\*\*\*

### **Honey Pannacotta**

served with a mulled berry compote

\*\*\*

### **Panettone Bread and Butter Pudding**

served with custard

\*\*\*

### **Traditional Christmas Pudding with Brandy Butter**

\*\*\*

### **Coffee and Chocolate Mints**

*2 courses and coffee £19.95 per person*

*3 courses and coffee £24.50 per person*