

# CHRISTMAS DAY MENU

Adults / £59.95, Children / £24.95

## STARTERS

### MUSHROOM & FALAFEL

#### SCOTCH EGG

Soft egg wrapped in breadcrumbs, falafel & mushrooms, herb salad (V)

#### SALMON PÂTÉ

Smooth salmon pâté wrapped in smoked salmon, dill mayonnaise, toast (GF(b))

### BAKED HAM

Honey glazed slow cooked ham, piccalilli, sourdough bread (GF(b))

### KING PRAWN COCKTAIL

King prawns, marie-rose dressing, lettuce, lemon, brown bread (GF(b))

### SMOKED DUCK BREAST

Smoked duck breast, celeriac remoulade (GF)

## MAINS

All dishes, except Tagine, come with seasonal vegetables

### 8oz FILLET STEAK

8oz fillet, creamed potatoes, madeira sauce

### NORFOLK BRONZE TURKEY

Turkey, roast potatoes, roast parsnips & carrots, pigs in blankets, stuffing, gravy **Vegetarian alternative available on request**

### PORK BELLY

Slow cooked pork belly, dauphinoise potatoes, gravy

### HALIBUT STEAK

Oven roasted halibut steak, fondant potato, mussels white wine & cream sauce (GF)

### VEGETABLE TAGINE

African spiced vegetables & potatoes in a vegetable broth, herb couscous, lemon yoghurt (V)



## DESSERTS

### CHOCOLATE & ORANGE TRUFFLE TORTE

Chocolate biscuit base, dark chocolate & orange truffle (V)

### CHRISTMAS PUDDING

Traditional steamed fruit pudding, brandy sauce, red currants (V)

### IRISH CREAM TIRAMISU

Coffee soaked sponge fingers, Irish cream mascarpone, grated chocolate

### MULLED BERRY CRÈME BRÛLÉE

Mulled fruit, custard cream, caramel, shortbread

### SPICED PEAR PAVLOVA

Spiced poached pear, meringue, serving cream (V, GF)

### FESTIVE CHEESEBOARD

Stilton, goats' cheese, cheddar, brie, grapes, apple, biscuits, red onion marmalade (V)

