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CHRISTMAS 2017

CHRISTMAS DAY

Pre-starter Amuse Bouche

*Cream of shallot, mushroom & chestnut soup (V)
with Parmesan croutons*

To start

*Smoked Scottish salmon & crab roulade
with avocado puree & confit lemon*

*Duo of Gressingham duck
confit duck breast, duck liver pate,
with spiced plum chutney & melba toast*

Palate cleanser

Chef's festive clementine sorbet

Mains

*Roasted crown of Norfolk turkey
served with apricot & rosemary stuffing,
traditional pigs in blankets, garlic & herb roasted potatoes,
Chantenay carrots, Brussel sprouts, honey roasted parsnips &
cranberry jus*

*Pan fried Atlantic seabass
with roasted lemon & thyme baby new potatoes,
served with fennel, leeks & watercress butter sauce*

*Oven baked butternut squash, spinach & beetroot strudel (V)
with garlic & herb roasted potatoes,
honey roasted seasonal vegetables,
served with goat's cheese cream*

Dessert

*Traditional Christmas pudding
with Courvoisier cognac sauce & vanilla-pod ice-cream*

*Belgian chocolate torte
with festive truffles & clotted cream*

*Lemon curd & blackberry trifle
with ginger shortbread*

Cheese

*Hearty table centre of cheeses from the Shires
with grapes, celery, Chef's festive chutney & biscuits*

Coffee

*choice of black or white filter coffee
with Christmas cake*

£75.95 per person

CHRISTMAS FAYRE

AVAILABLE FROM NOVEMBER 30TH - DECEMBER 29TH

To start

*Cream of shallot, mushroom & chestnut soup (V)
served with Artisan bread*

Crayfish tian

*with Devonshire crab remoulade,
mango puree & salmon caviar*

*Goat's cheese & butternut squash Arancini (V)
with walnut & sage pesto*

*Gressingham duck liver pate
with spiced plum chutney & toasted Ciabatta*

Mains

*Stuffed parcel of Norfolk turkey
wrapped in streaky bacon,
with garlic & herb roasted potatoes, honey roasted
Chantenay carrots, parsnips, Brussel sprouts
served with cranberry jus*

*Slow roasted blade of Leicestershire beef
with red Leicester mashed potato,
kale, crispy shallots & stout jus*

*Leek, spinach & Manchego cheese strudel (V)
with garlic & herb roasted potatoes,
honey roasted vegetables & spiced tomato sauce*

*Pan fried fillet of Guilt Head bream
with a butterbean & clam chowder, baby turnips
served with crusty Artisan bread*

*Pan fried breast of Gressingham duck
with butternut squash puree, Dauphinoise potato,
caramelised fig & blackberry jus*

Desserts & puddings

*Clementine 'jam jar' cheesecake
with gingerbread base & candied orange*

*Belgian dark chocolate & almond Panetone
bread & butter pudding
with cherry ice-cream*

*Traditional Christmas pudding
with Courvoisier cognac sauce*

*Maple & Star Anise infused plum fool
with blackberry sorbet*

*Heart cheese slate
selection of Cheddar, Stilton & Brie
served with celery, grapes, festive chutney & biscuits*

£33.95 per person

Allergy information: Before ordering, please speak to one of our team if you would like assistance on allergy information regarding the dishes on our menu

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2017/2018
NEW YEAR'S EVE
PARTY

FROM 7:30PM - LATE!

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SEE IN THE NEW YEAR
WITH A TICKET ONLY PARTY
EVENT

*

LIVE MUSIC
SOUTHBOUND

*

FINGER FOOD SERVED
THROUGHOUT

*

TO PURCHASE TICKETS
PICK UP IN HOUSE
£10 PER PERSON

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TO MAKE A BOOKING
PLEASE CALL 0116 278 7253

FOOD and DRINK