



CHRISTMAS FAYRE 2020 7 COURSES

AMUSE BOUCHE

FESTIVE CANAPE OF THE DAY

SOUP COURSE

ROASTED VINE TOMATO SOUP (v)
basil crisp, balsamic glaze, Artisan bread

TO START

CHICKEN LIVER & MULLED SPICE JELLY PARFAIT
caramelised red onion chutney, baby leaf, toasted Artisan bread

CLASSIC ATLANTIC SHRIMP COCKTAIL
baby gem, Marie Rose & Cognac sauce, charred lemon

FESTIVE BRUSCHETTA
sun blush tomato, olive, spinach, Portobella mushroom,
baby leaf, balsamic reduction (v)

MAINS

TRADITIONAL NORFOLK TURKEY BREAST
roast potatoes, chestnut & sage stuffing,
Brussel sprouts, pigs in blankets, seasonal vegetables, red wine jus

SEARED LOIN OF COD
crushed new potatoes, pan-fried samphire, white wine & chive sauce (gf)

WILD MUSHROOM, SPINACH & CAMEMBERT WELLINGTON
seasonal vegetables, sauteed potatoes, Provençal sauce (v)

DESSERTS PLATTER

BELGIAN CHOCOLATE TART
Baileys crème Chantilly, toasted hazelnuts

TRADITIONAL CHRISTMAS PUDDING
Cognac sauce, vanilla-pod ice-cream

VANILLA CRÈME BRULÉE
caramelised sugar, winter berry compote

£34.95 per person

50 % deposit 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