



## CHRISTMAS FAYRE 2020 5 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, Provencal 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