

## MENU

# CHRISTMAS DAY

## STARTERS

### Cauliflower & Chestnut Soup

With walnut crumble & oven baked roll (VE/GF AVAIL)

### Pan Seared Scallops

With black pudding, Jerusalem artichoke purée & parsnip crisps (GF/DF)

### Wild Mushroom & Blue Cheese Tart

Caramelised red onion in a shortcrust pastry base with rocket & a balsamic reduction (V)

£89

PER PERSON

£49

PER CHILD

## MAINS

### Traditional Roast Norfolk Turkey

Served with cranberry stuffing, pigs in blankets, roast potatoes, seasonal vegetables & red wine jus (DF/GF AVAIL)

### Minted Lamb Rump

With mushroom concassé with pavé potatoes, seasonal vegetables & thyme jus (GF/DF AVAIL)

### Pan Seared Halibut Supreme

Served on samphire, with a lemon & white wine sauce, chateau potatoes & seasonal vegetables (GF/DF AVAIL)

### Wild Mushroom & Spinach Risotto

Wilted spinach & wild mushrooms cooked with a splash of prosecco & served with a parmesan crisp (V/VE AVAIL/GF/DF AVAIL)

## DESSERTS

### Traditional Christmas Pudding

Served with a Cognac sauce (V/GF)

### Bailey's & Amaretto Cheesecake

Served with whipped cream, almonds & chocolate sauce (V)

### Lemon Posset

With fresh berries & spiced shortbread biscuit (V/GF AVAIL)

### Chocolate Brownie

With a rich chocolate sauce and vanilla ice cream (V/GF/VE AVAIL/DF AVAIL)

### To Follow:

### Trio of British Cheese & Crackers

Served with celery, grapes & red onion chutney (V/GF AVAIL)

### Tea, Coffee and Mini Mince Pies