

Christmas Fayre Menu

Starters

Mini Camembert & Honey Pot – Melted Camembert and toasted focaccia
Chicken & Cognac Parfait – Served on Melba Toast with Peppery Rocket and Spiced Plum Chutney
Homemade Leek & Potato Soup – Served with Croutons and a warm Bread Roll
Prawn & Salmon Cocktail – Served on a bed of Peppery Rocket on Buttered Brown Bread

Mains

Norfolk Dressed Turkey Breast, Pigs in Blankets and Chardonnay Sage & Onion Stuffing
Prime Hereford Beef cooked Rare to Medium, Cream of Horseradish & Yorkshire Pudding
Two Seared Duck Breasts served on a bed of Plum Veloute, Cream Potato and Leeks
Xmas Cod Mornay Loin in a White Wine & Cream Savoury Sauce topped with
Asparagus Spears and Jewel of Pomegranate

All of The Above served with
Duck Fat Roast Potato, Trio of Seasonal Veg, Sesame Seed Honey Roast Parsnips
& Parsley buttered New Potato

Vegetarian Christmas Cracker – Wild Mushrooms, Leeks, Red Cabbage, Brie & Apple Roulade
Vegan Christmas Wellington Cracker – Sliced Butternut Squash, Carrot, Sweet Potato,
Walnut, Smokey Red Pepper, and Vegan Cheddar

Desert Table

Classic Sherry Trifle topped with Toasted Almonds
Boozy Xmas Pudding with Brandy Sauce or Double Cream
Four Cheese Plate with Plum Chutney, Crudités, Black Grapes, Selection of Savoury Biscuits



Gluten Free – Vegetarian and Vegan Deserts
Belgian Chocolate and Raspberry Tart
Fresh Fruit Xmas Salad – Clementines, Cranberries, Gala Melon, Pomegranate Seeds in Cranberry Juice

£25.00

Children Under 12 £10