



---

---

#### SOUP

Spiced carrot and lentil with mini granary loaf.

#### TARTLET

Warm tartlet of brie, pear and caramelised onions, walnut pastry, rocket leaves, sticky balsamic dressing.

#### CROSTINI

Smoked salmon and prawn crostini, horseradish and dill crème fraiche, watercress garnish.

#### CROQUETTES

Ham hock, parsley and caper croquettes with piccalilli.

\*\*\*\*\*

#### SALMON

Pan fried salmon fillet, crushed new potatoes with black olives, cherry tomatoes and red onion, pesto dressing and fine beans.

#### CHICKEN

Ballotine of chicken filled with smoked bacon, mushrooms and spinach, fresh tomato sauce and creamy mash.

#### TURKEY

Traditional roast Norfolk turkey and all the trimmings.

#### VEGETARIAN

Moroccan spiced filo pastry parcel with roast butternut squash, almonds, and Cranberries, flavoured with honey, cumin and smoked paprika

\*\*\*\*\*

#### DESSERTS

Mulled wine poached pear served cold with raspberry sorbet.

Chocolate and mint mousse, shortbread biscuit.

Traditional Christmas Pudding.

Mixed berry cheesecake, vanilla ice cream.

Selection of cheese and biscuits, onion jam grapes and celery.

29.50 per person.

*PLEASE NOTE: This is our Christmas party menu, pre orders and payment in full are required seven days prior to the date of the booking. We are Closed Christmas Day and Boxing Day.*