

# FESTIVE FRIDAY MENU 2017

15<sup>th</sup> December

## STARTER

**Parsnip & apple soup**, homemade bread & butter

**Ham hock terrine**, granary toast, mustard mayonnaise, silver skin onions

**Smoked salmon & mackerel**, pickled cucumber, croutons, lemon dill

**Waldorf salad**, celery, Binham blue, apple, walnuts **V**

## MAIN

**Roasted Norfolk bronze turkey breast**, roasted potatoes, sage & onion stuffing, bacon wrapped chipolata, carrots, parsnips, Brussel sprouts, pan gravy

**Roast sirloin of Norfolk beef**, crispy roast potatoes, Yorkshire pudding, carrots, parsnips, tender stem broccoli, pan gravy

**Roast pheasant breast**, parsnip puree, fondant potato, blackberries, bramley apple, kale, Chambord jus

**Pavé of roasted cod**, lemon beurre blanc, winter ratatouille

**Winter vegetable crumble**, crispy kale, chestnuts, celeriac puree **V**

## DESSERT

**Traditional Christmas pudding**, brandy custard

**Chocolate textures**, chocolate truffle, chocolate soil, brownie, chocolate ice cream

**Caramel panna cotta**, blackberries, granola, honeycomb, toffee sauce

**Selection of Norfolk cheeses**, quince jelly, grapes, crackers, apple chutney

3 Courses £30

For more information about food allergies and intolerances please speak to a member of staff.

Advance order is required

£5 non-refundable deposit per person payable prior to 1<sup>st</sup> December

Cancellations will be charged in full unless more than 24 hours' notice is given