

CHRISTMAS PARTY MENU 2017

Saturday 9th December and Friday 15th December

STARTER

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

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

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

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

MAIN

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

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

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

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

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

DESSERT

Traditional Christmas pudding, brandy custard **GF**

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

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

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

3 Courses £25

GF = available as gluten free

All meals are freshly prepared in our kitchens and where possible all ingredients are locally sourced
For more information about food allergies and intolerances please speak to a member of staff.

We politely request a deposit of £5 per person at the time of booking, followed by a pre-order and full payment at least one week prior to the event. Any cancellations must be made with at least 48 hours' notice to receive a refund.