

# CHRISTMAS PARTY MENU

## FRIDAY 14<sup>TH</sup> DECEMBER

### STARTER

**Parsnip and vanilla soup**, homemade bread and butter **GF**

**Marbled game terrine**, pickled red cabbage, apple, crostini bread **GF**

**Beetroot cured salmon**, horseradish cream, granary toast **GF**

**Salad of baked figs**, mascarpone cheese, red wine syrup **V GF**

### MAIN

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

**Roast sirloin of Norfolk beef**, roast potatoes, Yorkshire pudding, carrots, parsnips, pan gravy

**Roast duck breast**, potato rosti, Norfolk kale, pickled blackberry jus **GF**

**Roast fillet of sea bream**, Brancaster mussel broth **GF**

**Wild mushroom and spinach tart**, watercress, tarragon dressing **V GF**

### DESSERT

**Traditional Christmas pudding**, brandy sauce

**Dark chocolate mousse**, chocolate shards **GF**

**Red wine poached pear**, mulled fruit, cinnamon ice cream **GF**

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

**£30 PER PERSON**

**£5 non-refundable deposit per person required on booking**

**Full Payment required by 1<sup>st</sup> December**

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.

**GF = all dishes marked GF are available gluten free.**

**(Advance order is required)**