



# Christmas Day Lunch 2018

Canapés and a glass of Champagne on arrival

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Prawn & Crayfish Cocktail with a Bloody Mary dressing

Duck Liver & Pork Terrine with Spiced Pear Chutney and Sourdough Toast

Cantaloupe & Galia Melon with Cointreau steeped Strawberries

Home cured Gravdax & Smoked Salmon with Horseradish & Chive Potato Salad

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Homemade Cauliflower Soup with a Smoked Cheese Croute

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Pan Fried Sea Bass Fillet with Brown Shrimps & Capers in Lemon Butter

Traditional Roast Norfolk Turkey with Chestnut Stuffing, Chipolata & Bacon Roll,  
Cranberry Sauce & Roast Gravy

Roast Sirloin of Beef Served with Yorkshire Pudding, Watercress & Pan Gravy

Roasted Root Vegetable & Chestnut Wellington Served with a Thyme &  
Redcurrant Jus

*All served with a selection of Seasonal Vegetables & Potatoes*

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Exotic Fresh Fruit Salad with Liquor Cream

Individual Christmas Pudding with Rum Sauce or Brandy Butter

Lemon & Lime Posset with Homemade Shortbread

Chocolate & Brandy Marinated Cherry Tart with Mascapone

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Selection of English & Continental Cheeses with Celery, Biscuits & Grapes

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Coffee & Mince Pies

£ 72.50pp