



Christmas Menu 2017

PRIMI

Tomato, buffalo mozzarella, basil and avocado gateaux with fennel rice crackers and balsamic dressing (v, gf)

Cream of leek potato soup with puffed smoked chicken croquette and Parmesan crisp (gf)

Duo terrine of confit Gressingham duck and duck liver parfait wrapped in cured ham served with mesclun leaf salad, Damson jelly and warm brioche (gf on request, df)

SECONDI

Fresh green vegetable risotto with asparagus, broad bean, courgette and spinach topped with pea puree and finished with shaved Pecorino (v, vg/df (without Pecorino), gf)

Pan fried salmon served with olive oil and dill potato puree, buttered fennel, sautéed kale finished with a lemon and pink ginger hollandaise (gf)

Traditional free range Norfolk turkey served with pigs in blankets, braised Brussel sprouts, glazed root vegetables, roast potatoes, sage and chestnut stuffing, homemade cranberry sauce and turkey jus (gf, df)

Slowly braised lamb shank in red wine with champ potatoes, braised red cabbage, roasted root vegetables and baba ganoush served with chocolate, sloe gin and redcurrant reduction (gf, df)

DOLCI

Date mincemeat shortbread slice with a cinnamon crumble served with Grand Marnier mascarpone cream (v)

Fresh fruit tian with a fruit and mint coulis (gf, df, vg)

Prices

Lunch £19.95

Dinner £25.95

8th and 15th December £29.95 (lunch 24.95)

A DJ is provided on set nights

A £10 non refundable deposit is required per person to secure your preferred date

We require pre-orders and payment on all Christmas parties 7 days before your event

If you have an allergy please speak to the events team when placing your pre-orders and we will do our best to accommodate you but we cannot guarantee dishes are free from allergens

v- vegetarian

vg- vegan

gf- gluten free

df- dairy free