

Festive Party Menu

3 course **£42pp**

START WITH

Roasted Chestnut & Truffle Soup

Chestnut and truffle soup, sourdough bread

Caramelized Goat cheese

With winter berry Compote

Avocado Prawn Terrine

Served brioche Rose Marie dipping

Sucuk spice meatballs

With tomato basil sauce

Humus Smoke Paprika melba toast

Drizzle extra virgin olive oil

MAINS

Norfolk Turkey

Roasted golden crispy skin served with chipolatas stuffing trimmings

Mixed Grill

Adana, lamb shish & chicken shish, chicken wings & lamb ribs serve with rice

LAMB CUTLETS

Rosemary jus, mashed potatoes and seasonal vegetables

Chicken Alfredo

Linguine with chicken breast, artichoke made with creamy sauce touch of garlic topped with smoked beef

Seafood Linguine (F)

Calamari, prawns, mussels, salmon, basil, garlic, napolitana sauce & olive oil

Salmon steak Papulitte

Orange cloves celery bay leaves cooked slowly served quranell spring mash

Seabass

Filleted seabass served bed of mashed potato and vegetables with creamy sauce, touch of garlic & parmesan

Rib-eye Steak

Served with steak cut chips, portobello mushroom, grilled tomato & asparagus peppercorn or mushroom sauce

Grill Veg

Saffrone fresh herb marinated grill veg served cous cous rice

DESSERTS

CHRISTMAS PUDDING

Traditional festive pudding with brandy sauce

Chocolate Fondant (D/C/E)

A rich chocolate cake with a melting centre

Mini Cheesecakes (D/C)

A trio of mini cheesecakes strawberry, raspberry & passion fruit

Chocolate Fudge Cake (VG/GF/S)

A warm chocolate cake topped with a rich chocolate ganache

(V) Vegetarian, (VG) Vegan, (N) Nuts, (GF) Gluten Free, (D) Dairy, (C) Cereals, (S) Soya, (E) Egg

Food allergies and intolerances;

Please speak to our staff about the ingredients when making your order. Thank you