BOXING DAY MENU

Starters

Spicey Herloom carrots and coriander Soup

Herb croutons and rustic bread

Foie Gras and Orange Parfait

Served with fruit chutney, Melba Toast, and salad Creamy Garlic Mushrooms

Cooked in butter, shallots, garlic with truffle oil and bread $\,$

Sous vide Octopus and orange salad

Main Course

Traditional Roast Norfolk Turkey

Chestnut stuffing, chipolatas, thyme roasted potatoes, winter root vegetables, Brussels sprouts cranberry, and red wine jus

Roasted Angus Beef Striploin

Served with winter root vegetables, golden roast potatoes, Yorkshire pudding and red wine jus

Pan seared Salmon Fillet

Served with Parsley buttered baby potatoes, wilted spinach, Chablis prawn sauces

Butternut and Cranberry Nut Roast

Served with winter root vegetables, thyme roasted potatoes, and vegetarian gravy

Sweets

Dark Chocolate Fudge Brownie

With Vanilla Ice-cream and Raspberry compote

Home made Bread and Butter Pudding

Served with custard

Cheese and Biscuits

£49 per person