

CHRISTMAS FAYRE

TO BEGIN

Herb-baked Butternut Squash and young carrot soup

Served with herbs croutons and roasted pumpkin seeds

Duck Confit salad

Green Peas puree, parmesan, finished with micro herbs and balsamic glaze

Crab, Crayfish, and King Prawn Tian

Served with Marie rose sauce, crispy iceberg lettuce, lemon, and rustic bread

Martini drunken spaghetti zucchini and pan-seared scallops

Raspberry Champagne Sorbet with Fresh Mint and Raspberries

THE MAIN EVENT

Traditional Roast Norfolk Turkey

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

Guinness Dipped Beef Wellington

Fondant potatoes, greens, honey-glazed carrots, blistered cherry tomato, and peppercorn sauces

Pan Fried Sea Bream

Spring onion mash potatoes, roasted butternut squash, cherry tomato and red pepper coulis, micro
herbs

Oven Roasted Vegetable Fricassee

Mustard Flavoured oven roasted vegetables with herbs rice

Sweet Things

BOOZY Christmas Pudding

With French Brandy sauce, red currant and sugar dust

Chocolate Fondant

With Vanilla Ice-cream and Raspberry compote

Winterberry Cheesecake

Served with Mango Coulis and strawberry sugar dust

Lets get Cheesy - Cheese and Biscuits

£99 per person