

Christmas Day Lunch £72.50

25th December 2017

to start

A glass of Prosecco with Canapés on Arrival

to follow

Liver Parfait can be GF

Smooth liver parfait flavoured with brandy, Port & Madeira served with chutney and toasted brioche

or

Smoked Salmon and Prawn Timbale GF

Timbale lined with smoked salmon and filled with prawns, diced tomatoes and avocado bound with a lime mayonnaise

or

Brie & Asparagus Baked

Fresh asparagus with Brie and cherry tomatoes on puff pastry and baked served with mixed leaves

to follow

Trou Normand

Small Apple sorbet flavoured with Calvados

Main course

Roast Goose with Apple Stuffing can be GF

Goose roasted and served with pig in Blanket & apple stuffing

or

Filet of Seabass Farci

Filet of seabass on a salmon and saffron mousse and a bed of wilted spinach served with a shellfish bisque

or

Roast Norfolk Turkey Can be GF

Roast turkey served with, pig in blanket, Chestnut stuffing, cranberry tartlet, and gravy

or

Roast Filet of Beef en croûte

Filet of beef roasted wrapped in puff pastry and served with a mushroom cep sauce

(All main courses served with a selection of seasonal vegetables, and potatoes roasted in Goose fat)

Dessert

Christmas Pudding

The traditional pudding served with a brandy sauce.

or

White & Dark Chocolate Cups GF

Chocolate cups filled with Dark chocolate mousse and another with white chocolate mousse served with a Tangerine sauce

or

Tulipe of Fresh Fruit

Thin tulip shape biscuit filled with Lime Mousse and mixed fresh fruit served with a red fruit couli and topped with Spun sugar

to follow

Coffee and Mince Pie

Cracker and Novelty