

# **Christmas Day Lunch £74.50**

25th December 2018

## **to start**

**A glass of Prosecco with Canapés on Arrival**

## **to follow**

**Duck Salad** can be GF

Mixed leaves, topped with duck breast, duck liver mousse, and shredded duck confit, finished with garlic croutons, and orange segment

or

**Seafood Platter** GF

Large prawns, smoked salmon, smoked haddock roulade, and avocado mousse, served with mayonnaise & lemon

or

**Goat Cheese Bake**

Goat cheese, cherry tomatoes and fresh basil wrapped in Filo pastry and baked, served piping hot with a red onion marmalade

## **to follow**

**Trou Normand**

Small Apple sorbet flavoured with Calvados

## **Main course**

**Filet of Halibut** GF

Filet of Halibut seared on bed of wilted spinach served with a saffron sauce

or

**Roast Norfolk Turkey** Can be GF

Roast turkey served with, pig in blanket, apple 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

or

**Nut Roast** (vegetarian)

Chestnut, walnut, cashew nut, mushroom, leek and almond roast flavoured with rosemary served with a red wine and red currant 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

**Chocolate & Tangerine Timbale**

Light chocolate sponge flavoured with Grand Marnier, filled with dark chocolate mousse topped with a dark chocolate crackling served with a tangerine sauce

or

**Tulipe of Fresh Fruit**

Thin tulip shape biscuit filled with passion fruit 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**