

# Christmas Day Menu 2024

£75 Per Person  
Under 14 £45

**Prosecco on arrival at midday**

50% deposit per person  
on booking

## Starters

Wild Mushroom Soup

Served with crispy garlic mushrooms

Duck Breast Ham

Cured with citrus orange and star anise. Served with homemade toasted bread & cornichons

Parsnip Rosti

Topped with creamed Feta, roasted beets marbled with Harissa

Homemade Beetroot and Vodka Gravalax

Served with homemade toasted bread

## Mains

Norfolk Turkey Roulade stuffed with Sage & Onion stuffing wrapped in Bacon  
Served with roast potatoes, roasted carrots, red cabbage, sprouts with smoked bacon & pigs in blankets. Huge Yorkshire pudding and beautiful real gravy

Roast Rump served Medium/Rare

Served with roast potatoes, roasted carrots, red cabbage, sprouts with smoked bacon & pigs in blankets. Huge Yorkshire pudding and roasted beef bone gravy

Portabello Mushroom Rarebit

Served on a roasted red pepper sauce, pommes anna potatoes and a warm kale, carrot & walnut salad

Parma Ham wrapped Monkfish Tail

Served on a Romesco sauce with roasted leeks and pommes anna potatoes

## Desserts

Christmas Pudding with Brandy butter and custard

Chocolate Orange Tart

Served with Cointreau ganache, candied orange and raspberry sorbet

Individual Winter Pavlova

Topped with fresh cream, dark chocolate, black cherries and cherry liqueur

Norfolk Cheeseboard

Local cheeses, artisan crackers and homemade chutney

**Tea/Coffee and a Mince Pie**

