



Christmas Party Menu



*Available to pre-order for parties of 10 or more
from 29th November to 21st December 2019*

Homemade Duck Spring Rolls

Papaya Salad, Julienne of Cucumber and Spring Onions, Honey and Soy Dressing

Smoked Salmon, Cream Cheese and Chive Terrine (GFA)

Beetroot and Tomato Pesto Bruschettas

Aromatic Spiced Seafood and Shellfish Croquettes (GFA)

Dressed Leaves, Sweet Chili Dip

Port-Poached Pear and Roast Parsnip Salad (V) (GF)

Dates, Chicory Leaves, Creamy Blue Cheese Dressing

Butternut Squash Velouté (V/VE) (GF)

Rustic Gluten-Free Croutons



Traditional Roast Norfolk Turkey (GFA)

Bacon Wrapped Chipolata, Sage and Onion Stuffing, Natural Gravy

Fillet of Beef Wellington (GFA)

Served Pink or Well Done with Green Beans and Red Wine Jus

Fresh Loin of Cod "Veronique" (GF)

Sweet Muscat Grapes, Dry Vermouth Sauce

Chestnut, Wild Mushroom and Cranberry Tart (VE) (GFA)

Redcurrant Gravy

*Served with Duck Fat Roast and Herb New Potatoes, Honey Roasted Root Vegetables,
Buttered Brussels Sprouts and Cauliflower Cheese*



Christmas Pudding (GFA)

Brandy Butter, Sweet Rum Sauce

Winter Berry Eton Mess (GF)

Milk Chocolate and Baileys Panna Cotta (GFA)

White and Dark Chocolate Truffles

Lemon and Lime Cheesecake (GFA)

Fruit Coulis

Cheese Board (GFA)

*Mature Cheddar, Brie and Stilton
with Chutney, Celery, Grapes and Biscuits
(£2 Supplement)*

Special overnight rates available from £89 per couple including breakfast

GF = Gluten-Free | GFA = Gluten-Free Option Available | V = Vegetarian | VE = Vegan. Some dishes may contain unpasteurized cheeses, traces of nuts and other allergens. Please notify us of any special dietary requirements. Menu adaptations for special dietary requirements may incur additional costs.