



# Christmas Party Menu



*Available to pre-order for parties of 12 or more  
from 27th November to 23rd December 2020*

**Sweet and Sour Tempura Fried King Prawns**  
*Oriental Vegetable Stir-Fry*

**Confit Duck Croquettes (GFA)**  
*Asian Slaw, Plum Chutney*

**Smoked Haddock and Baby Leek Tartlet (GFA)**  
*Poached Egg, Creamy Chive Sauce, Rocket Leaves*

**Camembert Glazed Confit Beetroot Salad (V/VE) (GFA)**  
*Toasted Sesame Seeds, Mixed Leaves, Red Onion Vinaigrette, Herb Crostini*

**Roasted Winter Vegetable and Rosemary Broth (VE) (GF)**  
*Rustic 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*

**Herb Crusted Loin of Scottish Salmon (GFA)**  
*Wilted Spinach, Tarragon Hollandaise Sauce*

**Roasted Cranberry Nut Loaf (VE)**  
*Butternut Squash Purée, Vegan Gravy*  
*Served with Duck Fat Roast and Herb New Potatoes,  
Honey Roasted Root Vegetables and Buttered Brussels Sprouts*



**Christmas Pudding\* (GFA)**  
*Brandy Butter, Sweet Rum Sauce*

**Homemade Citrus and Cinnamon Cheesecake\* (GFA)**  
*Caramelised Orange Segments, Grand Marnier Syrup*

**Mulled Wine Macerated Berry Pavlova (GF)**  
*Star Anise Meringue, Chantilly Cream*

**Warm Chocolate Fondant**  
*Baileys Ice Cream, Pistachio Crumble*

**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 | V/VE = Vegetarian, Vegan Available | \*Vegan Option Available.  
Please note that some dishes may contain unpasteurized cheeses, traces of nuts and other allergens. Please notify us of any special dietary requirements.