



Christmas Day 2018

Canapes & Buck's Fizz on arrival

Soup Course

Roasted pumpkin & winter spiced apple soup, served with a homemade bread roll

Fish Course

Traditional Scottish smoked salmon, Cornish crab, shallot, lemon & capers

Vegetarian Alternative

Breaded camembert with cranberry dip

The Main Course

Roast Norfolk turkey, pigs in blankets, cranberry & chestnut stuffing, turkey gravy,

Or

Classic beef wellington, mushroom duxelles, truffle oil mashed potatoes, Bordelaise sauce, dressed watercress

Or

Mixed nut & root vegetable En croute, truffle oil mashed potatoes, vegetarian gravy (V)

(All Main courses served with traditional vegetables & Yorkshire puddings for the table)

Dessert

traditional Christmas pudding, creamy brandy sauce

Tea/coffee & mince pies to finish

£ 75 per person