



**Christmas Menu 2011**

Parsnip and Chestnut Soup (V)

Game Terrine with Plum Chutney and Melba Toast

Smoked Salmon and Cream Cheese Roulade

Goat's Cheese and Cranberry Tart with a Balsamic Dressing (V)

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Roast Turkey with all the Traditional Trimmings

Roast Strip Loin of Beef with Yorkshire Pudding

Poached Salmon with a Saffron and Prawn Veloute

Pithivier of Mushroom, Pepper, Leek and Gruyere cheese (V)

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Christmas Pudding and Brandy Sauce

Lemon Tart with Chantilly cream

Apple Tart Tatin, Vanilla ice cream and Crème Anglaise

Two Cheeses, Quince Jelly, Apricots, Walnuts and Crackers

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Coffee and mince pie

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*£20.00 per head*



**Christmas Menu 2011**

Terrine of Foie Gras and Ham Hock, Toasted Brioche and Creamed vinaigrette

Boudin of Guinea Fowl, Apple and Sultana Compote and Calvados Jus

Aubergine Cannelloni filled with Butternut Mousse, Sweet and Sour Sauce (V)

Veloute of Celeriac with Truffle Oil (V)

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Traditional Norfolk Turkey with Chestnut and Apricot Stuffing, Roast Potatoes, Roasted Vegetables and Pan Gravy

Partridge Grilled in Cream, Winter Vegetables, served with a light White Wine Sauce

Fillets of Sea Bass, Spiced White Cabbage with a Red Pepper and Olive Sauce

Macaroni Gratin with Wild Mushroom and Gruyere Cheese (V)

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Traditional Christmas Pudding with Brandy Sauce

Apple Tart Tatin, Cinnamon Ice Cream and Vanilla Sauce

Poached Pear with Mulled Wine Syrup and Almond Anglaise

Selection of English and French Cheeses with Biscuits and Quince Jelly

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Coffee and truffles

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*£25.00 per head*