

WINTER WONDERLAND CHRISTMAS MENU 2023

STARTERS

Seafood vol-au-vent with a sweet pea leaf. Served with a Vermouth shell fish cream sauce.
Chicken and duck liver parfait with port and apricot chutney served with mixed leaves and toasted crisp bread.
Cream of roasted red pepper and tomato soup with garlic croutons. (vegetarian friendly / can be made vegan)

MAIN COURSE

Traditional Christmas fayre, roast prime rib of English beef and Norfolk turkey, seasonal trimmings and sage gravy
Selection of Christmas vegetables and roast potatoes.

DESSERTS

Warm apple, sultana and cinnamon individual pie served with English custard and vanilla ice cream.
Meringue Vacherin of berries with raspberry ripple cream and spun sugar.
Milk chocolate Truffle torte with choc chip mascarpone cream quenelle.

STARTERS – VEGAN/VEGETARIAN

All the below are vegan / vegetarian friendly.

Breaded mushroom filled with a vegan smoked cheese with a chili dip and mixed leaves.
Wild mushroom pate with roasted piccolo tomato served with crisp herb bruschetta.

MAIN COURSE – VEGAN/VEGETARIAN

Lentil and vegetable nut wellington with a red wine sauce.
Filo pastry tart with chickpea, butternut squash and spinach with a coriander sauce.

DESSERTS – VEGAN/VEGETARIAN

Warm apple, sultana and cinnamon individual pie served with English custard and vanilla ice cream. (can be made vegan)
Meringue Vacherin of berries with raspberry ripple cream and spun sugar. (can be made vegan)
Milk chocolate Truffle torte with choc chip mascarpone cream quenelle. (can be made vegan)

Coffee and after dinner mints

Allergen Notice

Please be advised that the above menu items may contain nuts or extracts of nuts, wheat based products, dairy products or other ingredients which may cause adverse reactions to any guest who has an intolerance to these items and/or their derivatives