

# Christmas Day Menu

## To Start

### King scallops

Pan fried King scallops, served with a prawn bisque, saffron potatoes & crispy kale

### Trio of baked cheeses

Smoked garlic & rosemary infused Camembert, blue cheese stuffed baked pear & a pink peppercorn and fennel coated goats cheese. Served with homemade chutney and breads

### Honey roasted parsnip soup

Homemade honey roasted parsnip soup served with a vegetable crisp garnish

### Duck plate

Duck liver parfait, confit of duck leg & smoked breast of duck, served with chutney and breads.

## Mains

### Norfolk Turkey

Roasted breast of Norfolk Turkey served with pigs in blankets, roasted potatoes, Yorkshire pudding, honey & garlic roasted carrots and parsnips, seasonal vegetables, gravy.

### Rib of beef

Roasted fore-rib of beef, served with roast potatoes, Yorkshire pudding, honey & garlic roasted carrots and parsnips, seasonal vegetables, gravy.

### Sea Bass

Whole baked sea bass, stuffed with lemon & fresh herbs, served with salt baked potatoes and vegetables.

### Chestnut & Sweet potato pie

A rich shortcrust pastry pie, filled with sweet potatoes, butternut squash & smoked cheese. Served with roast potatoes, Yorkshire pudding, honey & garlic roasted carrots and parsnips, seasonal vegetables and vegetarian gravy.

## Dessert

Diners are welcome to help themselves from our Christmas Day dessert buffet which will feature a range of homemade desserts alongside the traditional Christmas pudding.

Cheese and biscuits will also be available.

tea or coffee.

£49.95 per person

