

# *CHRISTMAS DAY MENU 2018*

*Canapes and champagne on arrival*

## *Starters*

*Maple syrup and butternut squash soup with garlic croutons and freshly baked bread roll V*

*Smoked salmon, Philadelphia cheese and dill roulade with sesame seed and pistachio nuts*

*Ham hock and duck terrine with homemade pear and sultana chutney served with dressed rocket leaves and crisp ciabatta slice*

*Roasted chestnut, shallots and wild mushroom tart served with balsamic dressed mixed leaves*

## *Sorbet*

*Lemon sorbet with Campari syrup V*

## *Mains*

*Traditional roast Norfolk bronze turkey with chestnut stuffing, bacon wrapped chipolata sausage, Yorkshire pudding, spiced braised red cabbage, glazed carrots, honey roast parsnips, braised sprouts with bacon and flaked almonds, duck roast potatoes and pan gravy*

*Braised venison steak, chicken liver parfait slice, dauphinoise potatoes, glazed baby carrots, baby leeks, baby beetroot, port and redcurrant jus*

*Paupiette of lemon sole with smoked salmon, crab and baby prawn mousse served with wilted spinach, creamed potatoes and capers, tomato and lemon buerre blanc V*

*Roast butternut squash and leek risotto with toasted pine kernels, parmesan crisp, dressed rocket salad and homemade basil pesto V*

*Desserts*

*Traditional Christmas pudding with brandy cream sauce*

*Glazed lemon tart with quenelle of vanilla seeds cream and winter berry compote*

*Rich dark chocolate pot with cinnamon shortbread and macerated strawberries*

*Selection of Norfolk cheeses with celery and grapes, apple and pear chutney,  
cheese and oat crackers.*

*Coffee and warm mince pies*