

## *Starters*

Roast parsnip and honey soup, crispy croutons served with a fresh baked bread roll v

Ham hock terrine with pickled vegetables, mustard sauce, fine herbs, apple and pear chutney

Hot smoked salmon, crab and prawn salad served with watercress mayonnaise and dressed salad leaves

## *Mains*

Traditional roast Norfolk turkey, bacon wrapped chipolata sausages, cranberry stuffing, duck fat roast potatoes, glazed carrots, honey roast parsnips, braised sprouts and pan gravy

Baked seabass with lemon and herb crust, chive crushed new potatoes, beetroot salad and cauliflower florets

Roasted Mediterranean vegetable and goat's cheese wellington with sundried tomatoes and pine kernels served with spiced couscous and red pepper coulis v

## *Desserts*

Traditional Christmas pudding served 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

• *Coffee and Mints*

