



CHRISTMAS DAY 2024

STARTERS

Wild mushroom, sherry and thyme soup with warm herb bread

King prawn and smoked salmon with avocado and confit cherry tomatoes with brandyinfused Marie Rose sauce and chunky bread and butter

Wild mushrooms sautéed with shallots, garlic and thyme in a brandy and cream sauce on toasted sourdough and topped with poached egg and prosciutto

Grilled pear and Binham Blue salad, candied walnuts, garlic and rosemary croutons, Parma ham and balsamic vinaigrette

Baked scallops with white wine, smoked Applewood cheddar and herb crumb

MAIN COURSES

Hand carved roast Norfolk turkey, served with pigs in blankets, sausage meat stuffing, Yorkshire pudding, honey glazed carrots, sautéed sprouts with chestnuts and roasted parsnips

Salmon Wellington, pea puree, roasted new potatoes, crispy salmon skin and a white wine and parsley cream sauce

Roast rib of beef with, thyme, beef dripping and garlic roast potatoes, sprouts with chestnuts, leeks in cheese sauce, Yorkshire pudding and gravy

Slow braised lamb shank in rosemary, red wine and garlic sauce, creamed potato, roasted carrots and tenderstem broccoli

Roasted butternut squash with goats' cheese, cherry tomatoes and garlic and pine nuts

DESSERTS

Christmas pudding served with homemade rich brandy butter and vanilla sauce

Egg nog crème brûlée served with mixed spice shortbread

Spiced ginger Yule log with chocolate, topped with a spiced meringue butter cream and pecan praline

Snowball cheesecake laced with Advocaat, Maraschino cherries and coconut served with pouring cream

Winter tart filled with Bramley apples and blackberries, topped with a buttery crumble and served with vanilla pod ice cream

TO FINISH

Warm mince pies and petit fours with coffee

We use a large number of ingredients in our kitchen so please do inform us of any food allergies or dietary requirements so that we may advise you accordingly

🌶 Vegetarian 🦸 Gluten free 🐉 Gluten free available 🗯 Vegan 🖔 Nuts 📋 Dairy free 🦫 Dairy free available