



## **Christmas Day Menu 2015**

**Butternut Squash Soup**  
With Homemade Croutons

**Greenland Prawn and Crayfish Cocktail**  
Served with Marie-Rose Sauce and Thick-Cut Granary Bread

**Our own Chicken Liver Parfait**  
A rich, smooth Pate, served with Granary Toast and Ollands Farm Redcurrant Jelly

**Melon Platter**  
Slices of Canteloupe, Galia and Piel De Sapo Melon with a Ginger and Orange Syrup

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**Champagne Sorbet**

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**Traditional Roast Norfolk Turkey**  
Served with Apricot Stuffing, Chipolata Sausage wrapped in Smoked Streaky Bacon, Bread Sauce and Gravy

**Roast Rib of Beef with Yorkshire Pudding**  
A Classic Joint, Roasted on the Bone and Carved into Generous Slices and served with Roast Gravy

**Fresh, Grilled Seabass fillet**  
With a Pea and Mint Puree

**Chestnut and Mushroom Pie**

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**Traditional Christmas Pudding (made by Marie-Anne from Ollands Farm Foods)**  
With Brandy Sauce

**Trio of Chocolate**  
Rich Dark Chocolate Tart, Milk Chocolate Brownie and a White Chocolate Mousse  
with Grand Marnier Cream

**Meringue Nest**  
With Winter Berry Compote

**Caramelised Pineapple with Coconut Ice cream**  
Sweet Pineapple, brushed with a Tropical Syrup and then Chargrilled

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**Cheese Plate**  
Norfolk Dapple and Binham Blue served with Grapes, Celery and Crackers

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**Coffee, Tea and Homemade Mince Pies**

**£55.00 per Adult**  
**£35.00 Children Under 12**