

Christmas Day Luncheon 2009

To Start

Lobster Bisque
With Aioli Croute

Prawn Cocktail
Garden Leaf Salad and Lemon

Chicken Liver Parfait
Walnut Bread, Pear and Sultana Chutney

Gruyere Cheese and Leek Tart
Garden Leaf Salad and Red Onion Marmalade

Fish Course

Poached Lemon Sole Fillets
Wilted Spinach and Adnams Champagne Velouté

Sorbet

Gin and Tonic Sorbet
Crystallized Lemon

Main Course

Roasted Norfolk Turkey with all the Festive Trimmings

Pan Fried Sea Bass
Served with Crushed Potatoes, Mussel and Cockle Sauce with Courgette ribbons

Pan Fried Honey Roasted Gressingham Duck Breast
Served with Dauphinoise Potatoes, Roast Parsnips and a Thyme Jus

Wild Mushroom Ravioli
Served with Truffle and Black Pepper Butter, Rocket Salad and shaved Truffle

Dessert

Adnams Christmas Pudding
Brandy Sauce

White Chocolate and Raspberry Mousse
Raspberry Sorbet and Chocolate Cigars

An Assiette of Rhubarb
Sorbet, Mousse, Jelly and Compote

A Selection of fine British Cheese
Served with Walnut Bread, Oatcakes and Chutney

Coffee and Petit Fours

£80.00 per adult and £45.95 for children under 12

£30.00 deposit required per person – final balance to be deducted for each booked group on 1st December 2009. All payments are non-refundable.