

Christmas Party Menu 2009

To Start

Spiced Parsnip Soup

Served with Curried Oil and Homemade Granary Bread

Chicken Liver Parfait

Served with dressed Salad Leaves, Pear and Sultana Chutney

Pan Fried Fillet of Mackerel

Served with Sautéed Potatoes and a Tomato and Olive Dressing

Potato Gnocchi

Served with Tomato Sauce, Pesto and Suffolk Cheddar

Main Course

Roast Norfolk Turkey

Served with Roast Potatoes and all the festive trimmings

Steak and Adnams Ale Suet Pudding

Served with Garlic Mashed Potato and Roasted Root Vegetables

Herb Crusted Cod Fillet

Served with Crushed Potatoes, Wilted Spinach and Chive Beurre Blanc

Tagliatelle with Oyster Mushrooms

Wilted Spinach and Roasted Garlic Topped with Rocket Salad and Parmesan Shavings

Dessert

White Chocolate Pannacotta

Served with Dark Chocolate Sauce and Confit Orange

Traditional Christmas Pudding

Served with Brandy Sauce

Cinnamon Poached Pear

Served with Caramel Syrup and Vanilla Ice Cream

A Selection of English Cheeses

Served with Oatcakes, Fruit Bread, Grapes and Tomato Chutney

Followed by Coffee and Truffles

£17.95 per Guest

The Festive Menu is available from 1st-23rd December lunchtimes and evenings in our Rosette Awarded restaurant. All parties must complete a pre-order. A non-refundable £10.00 deposit is required per person and the final balance is due 7 days before along with your pre-order.