



Festive Christmas Menu

Starters

Roasted Pumpkin Soup, Finished with Fresh Cream & Parsnip Chips
Served with a Wedge of Warm Onion Bread

Warm Flaked Poached Salmon on a Rocket & Pomegranate Salad
Finished with a Lemon & Parsley Quenelle of Crème Fraiche

Smooth Chicken Liver Pate

Served on a bed of dressed mixed leaves an accompanied by Onion Marmalade & Onion bread Crostini

Mains

Traditional Roast Breast of Norfolk Turkey

Served with Smoked Bacon Pigs in Blankets, Sage/onion & chestnut Stuffing Ball, Cranberry & Mandarin Tartlet

Garlic & Black Pepper Seasoned Mature Sirloin of Beef

Served with Yorkshire Pudding, Horseradish & Onion Marmalade Tartlet

Rolled Fillet of Parmesan & Sun-Dried Tomato Cod

Served on our own Napolitana Sauce & a Nest of Baby Leaf Spinach

Mushroom, Spinach & Pine Nut Risotto

Served with Shallow fried Tortilla Wedges and a side of Red Onion, Tomato & Coriander Relish

All Main Courses will be served with our festive vegetable selection;

Rosemary & Thyme Roasted Potatoes

Maple Roasted Parsnips & Carrots

Glazed Brussel Sprouts with Crispy Smoked Bacon & Toasted Walnuts

Braised Red Cabbage with Orange & Sultana

Or

Peas & Carrots

Desserts

Traditional Christmas Pudding

Served with Warm Brandy Sauce or Vanilla Custard

Christmas Crumble

Brandy soaked mixed fruits and Black Cherries topped with a rolled Oat and Brown Sugar Crumble Mix

Served with Cream or Vanilla Custard

Chocolate, Hazelnut & Orange Cheesecake

Served with a cream & Mandarin Garnish

Or Ice Cream

Coffee & Mince Pies

Spikes
Bistro

2 Course £18.95 per person



3 course £23.95 per person