



Christmas Party Nights

Includes live entertainment, bubbly on arrival

**Elton John 3rd December, Tina Turner 7th December
Barbara Streisand 15th December, Rod Stewart 21st December**

To Start

Honey Roasted Parsnip Soup

Served with a warm bread roll & butter

Chicken, Smoked Bacon & Green Peppercorn Terrine

Served with dressed mixed leaves & homemade piccalilli

Sardines In A Spicy Tomato Sauce

With peppery roquette wrapped in puff pastry served with dressed mixed leaves

To Follow

Traditional Roast Norfolk Turkey Breast

Served with all the festive trimmings

Pan~Roasted Nile Perch Loin

On mashed potatoes with steamed mussels in a creamy white wine, sage, onion & pancetta sauce

Deep~Fried Halloumi Cheese

Served with a piquant salsa & mixed salad

To Finish

Christmas Pudding & Brandy Sauce

Apple Crumble Cheesecake

British Cheese Selection

Served with crunchy apple and celery

*

Coffee & Mince Pies

£29.95

Please complete the booking form overleaf and provide a £5 per person deposit.

A decorative border of holly leaves and berries surrounds the entire page.

Christmas Fayre Menu

This menu is available lunchtime or evenings
but not on the party nights with live entertainment.

To Start

Honey Roasted Parsnip Soup

Served with a warm bread roll & butter

Chicken, Smoked Bacon & Green Peppercorn Terrine

Served with dressed mixed leaves & homemade piccalilli

Sardines In A Spicy Tomato Sauce

With peppery rocket wrapped in puff pastry served with dressed mixed leaves

To Follow

Traditional Roast Norfolk Turkey Breast

Served with all the festive trimmings

Pan~Roasted Nile Perch Loin

On mashed potatoes with steamed mussels in a creamy white wine, sage, onion & pancetta sauce

Deep~Fried Halloumi Cheese

Served with a piquant salsa & mixed salad

To Finish

Christmas Pudding & Brandy Sauce

Apple Crumble Cheesecake

British Cheese Selection

Served with crunchy apple and celery

*

Coffee & Mince Pies

3 courses £24.95

2 courses £19.95

Please complete the booking form overleaf and provide a £5 per person deposit.



Christmas Day Menu

12pm – 2.30pm

Bubbly on Arrival

To Start

Seared Venison Fillet With A Roast Garlic & Potato Puree

With a rich port, thyme & lardons of bacon jus

Ham Hock Terrine

With a cranberry & apple compote

Oven~Baked Mini Camembert

Topped with cinammon, cloves & orange zest served with toasted bread

To Follow

Traditional Roast Norfolk Turkey Breast

Served with all the festive trimmings

Pan~Roasted Cod Loin

On lemon scented creamed potatoes with roasted root vegetable, smoked bacon & herb cassoulet

Pan~Fried Brick Paste Parcels

Filled with button mushroom, stilton, toasted walnuts & cranberry sauce on mashed potatoes

To Finish

Christmas Pudding & Brandy Sauce

Warm Chocolate & Almond Brownie

With Ice~cream and a rich chocolate sauce

British Cheese Selection

Served with crunchy apple and celery

*

Coffee & Mince Pies

£59.95

Please complete the booking form overleaf and provide a £10 per person deposit.



New Year's Eve

Includes Wesley Presley as Elvis, bubbly on arrival

To Start

Leek & Potato Soup

Served with a warm bread roll & butter

Beef Carpaccio

Served with a balsamic vinegar, olive oil & basil dressing topped with shaved parmesan & peppery rocket

Thai Style Fish Cakes

With mixed leaves, stir-fried vegetables and a sweet chilli jam

To Follow

Pan~Roasted Chicken Breast

On creamed potatoes, with a wild mushroom, lardons of bacon & sage sauce

Pan~Fried Salmon Fillet

With saag-aloo style crushed potatoes with a fragrant curry sauce

Pan~Fried Roasted Vegetable Polenta Cakes

Topped with creamy buffalo mozzarella and a tangy tomato compot

To Finish

Warm Chocolate & Almond Brownie

Served with vanilla ice-cream & chocolate sauce

Apple Crumble Cheesecake

British Cheese Selection

Served with crunchy apple and celery

*

Coffee & Mince Pies

£54.95

Please complete the booking form overleaf and provide a £10 per person deposit.

