

Christmas Party

Monday 26th November – Sunday 23rd December 2007
Served daily (except Sundays) from 12pm to 9.30pm
Lunch £22, dinner Mon-Thu £25pp, Fri-Sat £30pp

Starter

Winter root vegetable velouté, crusty bread (v)
Homemade rabbit terrine, toast & gherkins
Goat's cheese & walnut fine tart, dressed leaves
Fresh scallops & cold water prawns crumble, shellfish sauce
Winter charcuterie board, crusty bread & pickles vegetables

Main Course

Traditional Norfolk turkey, roast potatoes,
port & cranberry sauce
Kentish sirloin steak, gratin dauphinois & green leaves,
black pepper sauce (medium cooked)
Pan fried salmon fillet, Creole rice & Verdi sauce
Slow cooked Scottish venison, fresh buttered tagliatelli
Winter woodland mushroom risotto, dressed leaves (v)

Dessert

Traditional aged plum pudding & brandy sauce
Kentish apple & cinnamon crumble, cream
Selection of dairy ice cream & fruit sorbet
Winter chestnut mousse, gavoite biscuits
Dark chocolate fine tart, vanilla ice cream

Extra course (optional) £ 4.95

Selection of cheeses, homemade chutney, fruit & biscuits

Christmas Day Lunch

Tuesday 25th December 2007
Served from 12pm to 3.30pm
Adults £55pp, Children £25pp

Starter

Verrine of vegetable mousse, toasted brioche (v)
Fish board: anchovies, marinated octopus,
taramasalata, smoked salmon & trout
Traditional salad Landaise, duck gizzard, walnut, foie gras,
toast, walnut dressing
Woodland mushroom velouté, crusty bread (v)

Sorbet

Champagne sorbet

Main course

Traditional Norfolk Turkey, roast potatoes,
port & cranberry sauce
Reared Kentish rib-eye steak, gratin dauphinois,
Provencal tomato, French beans & red wine sauce
Pan fried wild seabass, plum tomatoes,
purple potatoes & herb sauce
Homemade "millefeuille" of baby vegetable,
creamy sauce & green leaves (v)
Poached salmon fillet, fresh tagliatelli & lemon sauce

Dessert

Traditional aged plum pudding & brandy sauce
Selection of dairy ice cream & fruit sorbet
Homemade tangerine cheesecake, chocolate "orangette"
Dark chocolate craquelin

Cheese

Selection of cheeses, fruit, biscuits & homemade chutney

Coffee

Coffee & home baked mince pies

New Years Eve Dinner

Monday 31st December 2007

The perfect way to celebrate the coming of the New Year.
Enjoy a sumptuous 5 course gourmet dinner
dancing until 2am.

Served from 7.00pm £55pp

Amuse Bouche

Cod & salmon mousse crostini

Starter

French onion soup with croutons & topped with cheese (v)
Pan fried sea scallops, carrot fondue & shellfish sauce
Homemade foie gras & apple pressé,
calvados & apple marmalade, toasted brioche
Winter market vegetable fine tart, green leaves (v)

Main course

Slow cooked venison, fresh buttered tagliatelli,
cranberry & chocolate sauce
Local prime Beef fillet, gratin dauphinois,
tomato & French beans, Rossini sauce
Pan fried monkfish, basmati rice, spinach & white wine sauce
Baby spinach, lemon confit & emmental cheese risotto (v)

Dessert

Homemade poire belle Hélène
Chestnut & malt whisky parfait
Selection of dairy ice cream & fruit sorbet
Traditional orange crème brulee

Cheese

Selection of cheeses, fruit, biscuits & homemade chutney

Coffee

Coffee & home baked Scottish shorties