

# Christmas Party

# Christmas Day Lunch

# New Years Eve Dinner

Monday 26th November – Sunday 23rd December 2007

Served daily (ex Sundays) 12pm to 2.30pm & 6.30pm to 9.30pm

Lunch £19.50pp, dinner Mon-Thu £22pp, Fri-Sat £25pp

## Starter

Broccoli & Stilton soup, crusty bread (v)  
Cold water prawn salad, tarragon mayonnaise  
Game terrine, toast & cranberry chutney  
Sautéed chestnuts & mushroom, cheese sauce (v)  
Selection of cold meat, pickles, fresh bread

## Main Course

Traditional roast Norfolk turkey with all the trimmings  
Scottish salmon fillet, lemon & chive sauce  
Slow cooked venison stew, buttered tagliatelli  
Locally reared rib eye steak (medium cooked),  
chunky chips & black pepper sauce  
Mature Cheddar & garden pea risotto, green leaves (v)

## Dessert

Traditional plum pudding, brandy sauce  
& strawberry & vanilla cheese cake  
Lemon & tangerine bread & butter pudding, custard  
Selection of dairy ice cream or fruit sorbet  
Cheese board, homemade chutney & biscuits

## Extra course (optional) £ 4.95

Selection of farmhouse cheeses, celery, grapes, biscuits  
& home made chutney

Tuesday 25th December 2007

Served from 12pm to 3.30pm

Adults £49pp, Children £25pp

## Starter

Winter woodland mushroom soup, crusty bread (v)  
Trio of smoked fish, halibut, mackerel & salmon  
Chicken liver parfait, toasted brioche & onion chutney  
Fan of Galia melon, winter fruit sorbet (v)

## Sorbet

Refreshing lemon sorbet

## Main Course

Traditional roast Norfolk turkey with all the trimmings  
Slow cooked venison stew, new potatoes  
Halibut & tarragon casserole, soft shellfish risotto  
Winter vegetable lasagne, garlic bread, green salad (v)

## Dessert

Traditional Christmas plum pudding, brandy sauce  
Sticky toffee pudding, custard  
Homemade chocolate marquise  
Selection of dairy ice cream or fruit sorbet

## Cheese

Selection of British & Continental cheeses,  
homemade chutney & biscuits

## Coffee

Freshly ground coffee & warm mince pies

Monday 31st December 2007

The perfect way to celebrate the coming of the New Year.

Enjoy a sumptuous 5 course gourmet dinner  
with dancing until 2am.

Served from 7.00pm £55pp

## Starter

Chunky winter scotch broth, fresh bread (v)  
Duck liver pate, toast & red onion chutney  
Scottish smoked salmon & gravaldax, lemon & chive cream,  
buttered granary bread  
Warm Goat cheese salad, roasted red peppers,  
walnuts, croutons & pesto dressing (v)

## Sorbet

Champagne sorbet

## Main Course

Local prime beef fillet, sautéed potatoes & red onion  
Lemon sole stuffed with a salmon mousse, basmati rice, citrus  
white wine sauce  
Tenderloin of venison, braised red cabbage, port sauce  
Winter woodland mushroom risotto, aged parmesan shavings (v)

## Dessert

Trio of chocolate, warm dark chocolate moelleux,  
White chocolate mousse & mint chocolate ice cream  
Vanilla crème brulee  
Apple & cinnamon crumble, cream  
Selection of dairy ice cream & fruit sorbet

## Cheese

Selection of British cheeses, homemade chutney & biscuits

## Coffee

Coffee & home baked Scottish shorties