

# Christmas Day Menu

## STARTERS

**Leek and Potato Soup** with Herb Croutons **(GF) (V)**

**Smoked Chicken and Apricot Terrine** with Spiced Apricot Chutney and Sourdough Toast **(GF)**

**Boathouse Prawn and Crayfish Cocktail** served with a Granary Croute **(GF)**

**Tempura Tiger Prawns** with an Asian Salad, Sweet Chilli Sauce and Fresh Lime **(GF)**

**Smoked Salmon and Water Cress Terrine** with Avocado Puree and Melba Toast **(GF)**

**Mozzarella and Glazed Fig Salad** with Mixed Beetroot, Crostini, Balsamic Glaze and Herb Oil **(GF) (V)**

## MAIN COURSES

Choice of Either:

**Roast Norfolk Turkey, Roast Topside of Beef, Roast Loin of Pork or Roast Leg of Lamb**

(Served with traditional trimmings – Pork and Apricot Stuffing, Pigs in Blankets, Yorkshire Pudding and a Selection of Seasonal Vegetables) **(GF)**

**Herb Crusted Salmon Fillet** with a Fondant Potato, Tenderstem Broccoli, Brown Shrimp and a Red Wine Reduction **(GF)**

**Pan Seared Fillet of Seabass** with a Potato Rosti, Brancaster Mussels, Salsa Rossa, Tenderstem Broccoli and Marsh Samphire **(GF)**

## VEGETARIAN & VEGAN MAIN COURSES

**Roasted Red Pepper and Sundried Tomato Risotto Cake** with a Red Pepper Sauce, Tenderstem Broccoli and Carrot Medley **(GF) (V)**

**Roast Beetroot, Mushroom, Spinach and Ricotta Wellington** with a Mushroom Duxelle, Baby Spinach, Roast Potatoes and a Vegan Jus **(GF) (V)**

## DESSERTS

**Christmas Pudding** with Brandy Sauce, Caramelised Orange and Spiced Sultanas **(GF) (V)**

**Winter Berry Cheesecake** with a Berry Puree and Chantilly Cream **(GF) (V)**

**Chocolate and Mandarin Brownie** with Mandarin Coulis and Vanilla Ice Cream **(GF)**

**Sticky Toffee Pudding** with Toffee Sauce and Vanilla Custard **(GF) (V)**

**Mini Cheeseboard Selection** with Grapes, Crackers, Quince Jelly and Chutney **(GF)**

**Trio of Sorbets** – Raspberry, Lemon and Mango **(GF) (V)**

**£75.95**

**(V) = Vegetarian & Vegan Option – (GF) = Gluten Free Option**



## Children's Christmas Day Menu

### MAIN COURSES

Choice of Either:

**Roast Norfolk Turkey, Roast Topside of Beef, Roast Loin of Pork or Roast Leg of Lamb**

Served with traditional trimmings – Pork and Apricot Stuffing, Pigs in Blankets, Yorkshire Pudding and a Selection of Seasonal Vegetables **(GF)**

**Penne Pasta** with Tomato Sauce and Melted Cheddar Cheese **(V)**

**Chicken Goujons** with Chunky Chips and Peas or Beans **(GF)**

**Cod Goujons** with Chunky Chips and Peas or Beans **(GF)**

**Sausage and Mash** with Peas **(GF)**

### DESSERTS

**Strawberry Jelly** with Ice Cream and Sprinkles **(GF)**

**Chocolate and Mandarin Brownie** with Ice Cream **(GF) (V)**

**Pancakes** with Chantilly Cream or Ice Cream and Berries with Chocolate or Raspberry Sauce **(V)**

**Double Scoop of Sorbets** – Raspberry, Lemon or Mango **(GF) (V)**

**£34.95**

**(V) = Vegetarian & Vegan Option - (GF) = Gluten Free Option**

