

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)**

£79.95

(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

