

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 Orange 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 Orange 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

