



The Kveldsro House Hotel

Dinner 2017

Starters

Soup of the Day

Chefs own freshly prepared soup of the day served with Crusty Bread Roll

Duck & Mango Parcels

Chefs own Duck & Mango Spring Rolls served with Pineapple & Cracked Black Pepper Chutney

Salmon Bites

Fresh Shetland Salmon coated in Panko Crumbs served with Smoked Stilton Dipping Sauce

Mushroom Crepes

Chefs own Chive Crepes filled with Mushrooms in Creamy Garlic Sauce served with Fresh Spinach & Rocket Salad

Mains

Roast Norfolk Turkey

Roast Norfolk Turkey served with Chipolatas Chestnut Stuffing Chefs Fresh Vegetables, Potatoes & Rich Roast Gravy

Fillet of Plaice (GF)

Pan Fried Fillet of Plaice with a Cider & Mussel Sauce accompanied by New Potato & Vegetable Gratin

Tenderloin of Pork (GF)

Tenderloin of Pork wrapped in Streaky Bacon served on Crushed New Potatoes with a Dijon Mustard & Mushroom Sauce

Risotto (GF)

Arborio Rice Risotto with Minted Pea, Lemon & Spinach topped with Char-grilled Asparagus Spears

Selection of Sweets

Christmas Pudding

Traditional Christmas Pudding served Piping Hot with Brandy Sauce

Cranachan Eton Mess (GF without Short Bread)

A Twist on a Classic Lightly whipped cream with Toasted Oatmeal Crushed Meringue Honey Whisky & Fresh Raspberries served with Chef's own Shortbread

Hazelnut Profiteroles

Chefs own Choux Pastries filled with Chocolate Hazelnut Cream and served with Warm Caramel Orange Sauce

Strawberry & White Chocolate Mousse (GF)

Light White Chocolate & Strawberry Mousse served with a Tanga Lime Sorbet

Tea & Coffee

Freshly Brewed Tea/ Coffee & Mincemeat Pies

£35.00