

Merry Christmas

Lunch
Menu
2017



Soup of The Day (GF)

Chefs Freshly Prepared Soup of the Day served with a Crusty Bread Roll

Gammon & Cheddar Terrine

Chefs own Gammon & Cheddar Terrine served with Red Onion Chutney & Toast

Smoked Haddock Croquettes

Chefs own Smoked Haddock Croquettes served with Pea Puree

Melon with Tequila & Lime (V) (GF)

Chilled Melon Rosette with Tequila, Lime & Mint Syrup served with Lemon Sorbet



Roast Norfolk Turkey with Trimmings

Roast Norfolk Turkey served with Chestnut Stuffing, Chipolatas Pancetta Brussel Sprouts, Red Cabbage Parcel, Roast Carrots, Herb Butter Potatoes & Roast Potatoes

Stuffed Loin of Pork (GF)

Loin of Pork with an Apricot & Smoked Bacon Stuffing served with a Cider Jus & Chefs Fresh Vegetable & Potatoes

Fillet of Plaice (GF)

Fresh Fillet of Market Plaice gently Steamed & Set on Crushed Spinach Potatoes with Broccoli Florets & Cheese & Chive Sauce

Game Pie (GF)

Game Pie in a Rich Port & Juniper Gravy topped with Herb Mash & Served with Fresh Vegetables



Puddings

Chefs Selection of Sweets of the Day **(Please request separate menu)**



Refreshments

Freshly Brewed Tea / Coffee & Sweet Mincemeat Pies

£24.50

(Available Mon-Sat)

If you have any specific allergy or dietary requirements please advise your server & our chef will be happy to advise or suggest alternatives (V) Vegetarian & (GF) Gluten Free