

Party Night Menu 2017

Homemade carrot and coriander soup, croutons

Ham hock and parsley terrine, crostini, balsamic dressed leaves

Prawn and crayfish cocktail, Marie Rose sauce, Iceberg lettuce, pickled cucumber

Field mushroom topped with creamy leeks, smoked Norfolk Dapple cheese, herb crust



Roast sirloin of Norfolk beef, Yorkshire pudding, roast potatoes, pan jus

Slow cooked venison stew, juniper berries, Norfolk cobbler, confit parsnips, mashed potato

Traditional roast Norfolk turkey, apricot stuffing, chipolata, roast potatoes, jus

Pan fried fillet of sea bass, parsley crushed new potatoes, white wine sauce

(V) Baked red pepper stuffed with olive couscous, crumbled feta, tomato sauce

All offered with a selection of vegetables



White chocolate and raspberry cheesecake

Sticky toffee pudding, hot caramel sauce, clotted cream ice cream

Apple crumble crème brûlée

Homemade Christmas pudding, brandy sauce, dried cranberries

Selection of cheese, biscuits, homemade chutney, grapes and celery



Coffee and Mince Pies

PRICE £45.00 (Includes Half a Bottle of Wine Per Person)

DATES: Friday 8th, Saturday 9th, Friday 15th, Saturday 16th and Saturday 23rd December