



## Christmas Menu

Please choose 1 dish from each category

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### Starters

Wild Mushrooms & Port Stuffed Choux Bun (v) (E,G,M,Su)

Chapel & Swan Smoked Salmon, Avocado & Cucumber Salsa with Dill Sauce (F,Su,Mu)

Italian Roasted Peppers with Tomato, Garlic & Basil (v) (M)

Prosciutto, Fig & Mint Crostini (G,M)

Roasted Pumpkin & Chestnut Soup (v) (C,N)

Smoked Trout with Watercress Purée and Potato and Egg Salad (E,F,Mu)

Smoked Duck, Pickled Cucumber & Harissa Bean Purée (So,Su)

Asian Prawn & Salmon Cocktail (F,E,Mu,Sf,Su)

Fanned Melon with Raspberry Coulis (v)

### Main Courses

Traditional Roast Norfolk Turkey with all the Trimmings (C,G,Su)

Italian Seasoned Pork Tenderloin (G,M,Su)

Marmalade Glazed Duck with a Rich Cherry Port Sauce (C,M,Su)

Roast Beef with Yorkshire Pudding (C,G,E,M,Su)

Supreme of Guinea Fowl with Calvados, Apple & Cream Sauce (C,M,Su)

Citrus Crumbed Supreme of Salmon with Hollandaise Sauce (E,G,F,M)

Pistachio Coated Pork Loin (C,G,N)

Roasted Rump of Lamb Coated with a Rose, Herb & Polenta Crumb, Served with a Sour Cherry Gravy (C,Mu,Su)

**£35.00 plus VAT & 5% service charge per person**  
**Christmas crackers & novelties provided**



## Vegetarian Main Courses

Red Onion, Fennel & Chilli Tarte Tatin (G,Su)

Steamed Mushroom & Chestnut Pudding with Thyme & Cranberry Sauce (C,G,N,Su)

Caramelised Onion and Lentil Wellington (C,E,G)

Spiced Mushroom Roulade with Tomato & Sesame Chutney (C,E,G,Se)

Pistachio & Basil Arancini with Harissa Sauce (G,M,So)

Smoked Cheese Polenta Bake with Wild Mushrooms & Butternut Squash (C,M)

(All Main courses are served with Seasonal Vegetables & Potatoes)

## Desserts

Christmas Pudding with Brandy Sauce or Eggnog Cream (v) (E,G,M,Su)

Spiced White Chocolate & Cranberry Bread & Butter Pudding (v) (E,G,M)

Eggnog Custard Tart (v) (E, G, M, Su)

Mulled Wine Poached Pear, Vanilla Ice Cream & Praline Crumb (v) (E,N,M,Su)

Sticky Toffee Pudding with Pecan Sauce (v) (E,G,M,N)

Gingerbread & Chocolate Bûche de Noël (v) (E,M,So)

Panettone Bread & Butter Pudding (v) (E,G,M)

Pear & Amaretto Cheesecake (v) (E,G,M,Su)

Filter Coffee & Mince Pies (v) (G,Su)

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### Allergens key:

- C: contains celery
- Cr: contains crustacean
- E: contains egg
- F: contains fish
- G: contains gluten
- L: contains lupin
- M: contains milk
- Mo: contains mollusc
- Mu: contains mustard
- N: contains nuts
- Se: contains sesame
- SF: contains shellfish
- So: contains Soya
- Su: contains sulphites
- P: contains peanuts

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