

# CHRISTMAS PARTY MENU

Avocado, Crab & Prawn Timbale  
Bloody Mary Dressing, Beef Tomato & Iceberg Lettuce

Smoked Mackerel Pate with Brown Shrimps  
Toasted Ciabatta

King Prawns in Tempura Batter  
Sweet Chilli dip

Baked Goats Cheese & Red Onion Tart (v)  
Balsamic dressed Leaves

Homemade Cream of Spiced Parsnip Soup (v)

Homemade Chicken Liver Parfait  
Red Onion Chutney & Warm Toast

Crispy Duck Salad  
Spring Onion & Cucumber & Hoi Sin Dressed Leaves



Traditional Roast Norfolk Turkey  
Sage & Onion Stuffing, Chipolata & Bacon, Roast & New Potatoes, Fresh Vegetables & Gravy

Mint Crusted Roast Rump of Lamb  
Mashed Potato, Honey Roast Parsnips, Redcurrant & Rosemary Jus

Mediterranean Chicken Breast  
Breast of Chicken with a Sun-dried Tomato & Roasted Red Pepper Stuffing, Wrapped in Prosciutto Ham, garnished with Roasted Vine Tomatoes, Creamy White Wine Sauce & Parmentier Potatoes

Fillet of Hake, Scallop & Prawn Butter  
Crushed New Potatoes & Spinach

Paupiettes of Lemon Sole with a Crab Mousse, Lobster Sauce  
Potato & Chive Croquette & Wilted Spinach

Char-grilled 10 oz Sirloin Steak  
28-day Dry Aged Herefordshire Beef, Button Mushrooms & Roasted Vine Tomato,  
Chunky Chips & Peas

Home-made Cranberry & Nut Roast (v)  
Mashed Potatoes, Fresh Vegetables & Gravy



## KAREN'S HOME-MADE DESSERTS

Traditional Christmas Pudding & Brandy Sauce

Sticky Toffee Pudding  
Salt Caramel Ice Cream & Toffee Sauce

Chocolate Brownie Cheesecake  
Belgian Chocolate Ice Cream

Raspberry Meringue  
Vanilla Ice Cream & Fresh Cream

Vanilla Crème Brulee  
Berries & Fresh Cream



Coffee & Mints

£27.00 per person